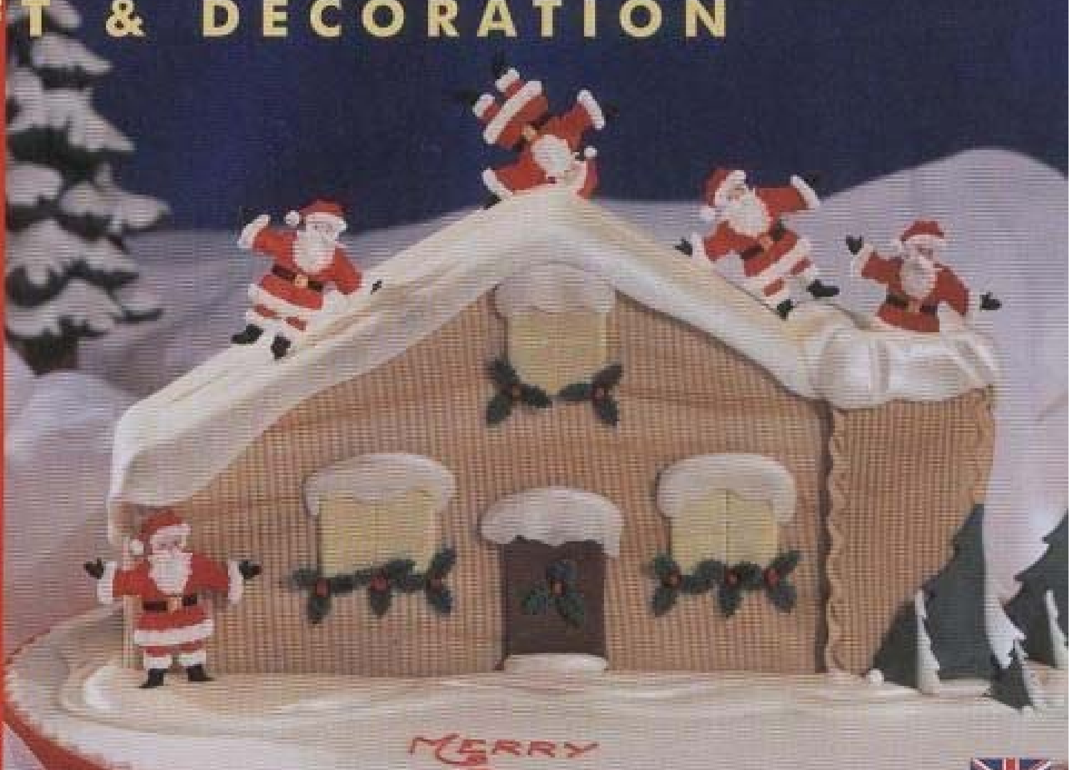
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December 2005

Cake
CRAFT & DECORATION



Christmas Cheer

Tumbling Santas

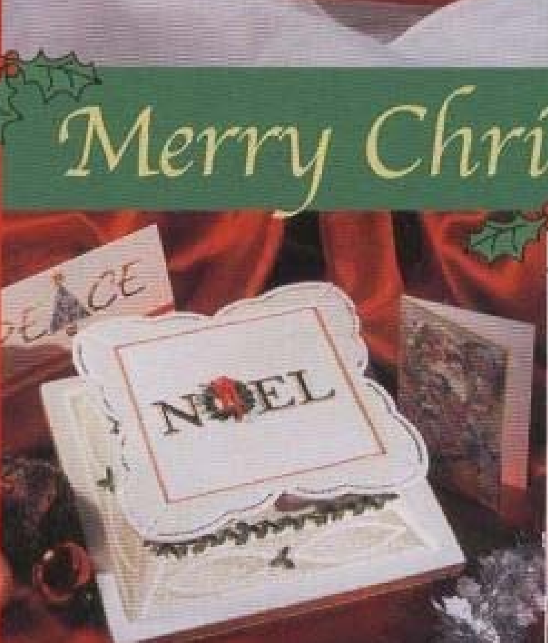
Victorian Christmas

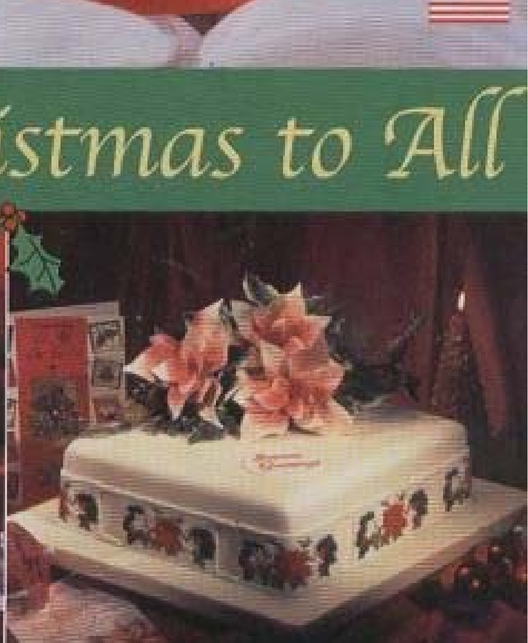
Continental Christmas Arrangement

Robin and Snowflake Cake

Merry Christmas to All

Flange Design





www.cake-craft.com

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December

Menu

2



12



28



68



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Mickleton, Chipping Campden
Glos GL55 6SZ
Tel/Fax: 01386 430052

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Telephone Enquiries:
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American Cake Shop Distribution
Cake Craft Shoppe Tel: 281-491-3920
www.cakecraftshoppe.com

Annual UK subscription £40.80 including postage
Annual overseas subscription
Europe and Eire £53.50 including airmail postage
USA $98.00 Canada Can$133.00
Rest of the World £69.50 including airmail postage

Cake Craft and Decoration is published by Anglo American Media Ltd., 58 The Terrace, Torquay, TQ1 1DE
Tel: 01803 400000 Fax 01803 407390
Publisher Judy Reed 0208 785 2688

Reproduction by Avon Imaging, Bristol
Printed in England by Wyndeham Heron

Cake Craft and Decoration distributed by Comag Specialist, Tavistock Road, West Drayton, Middlesex UB7 7QX

Magazine established April 1994
ISSN 1473-0383

Cake Craft & Decoration, Periodicals Pending, ISSN 1473-0383, is published monthly (12 times per annum) by Anglo American Media Ltd, USA agent USACAN at 1320 Route 9, Champlain, N.Y. 12919. Subscription price in U.S. $98.00 per annum. Periodicals postage paid at Champlain N.Y. and at additional mailing offices.
POSTMASTER: send address changes to Cake Craft & Decoration, c/o Express Mag, P.O. Box 2769, Plattsburgh, N.Y., U.S.A. 12901-0239

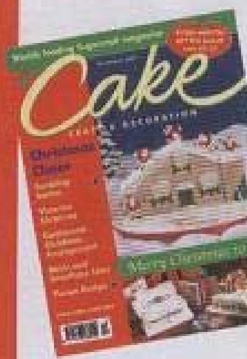
Welcome

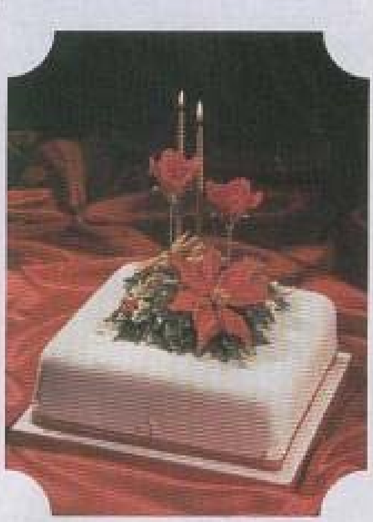


Is it really 12 months since I last wished you all a Merry Christmas? You have kept me so busy with your calls, letters and requests throughout 2005 that time has flown by, but there are no complaints from me, as it is your feedback which has helped my team to continue to shape our magazine to present you with the very best in sugarcraft ideas.



This month we offer you our usual variety of articles, but put the emphasis firmly on celebration for the Christmas festival, a time of year when almost everyone has an excuse to indulge a little. I know from my bulging postbag that this is when many of you dust off your sugarcraft tools, so good luck.





May I take this opportunity to toast, on your behalf, the dozens of contributors & staff who have all played their part this year to ensure that you enjoy our issues, but most of all thanks to you for your continued support and interest.

Finally, I would like to wish all of you a wonderful festive season, and hope that you find something in this edition to help make your own Christmas that little bit extra special.

Julie

Julie Askew, Editor

1 – Basic | 2 – Simple | 3 – Testing | 4 – Advanced | 5 - Expert



A Victori



...an Christmas





by
June Twelves

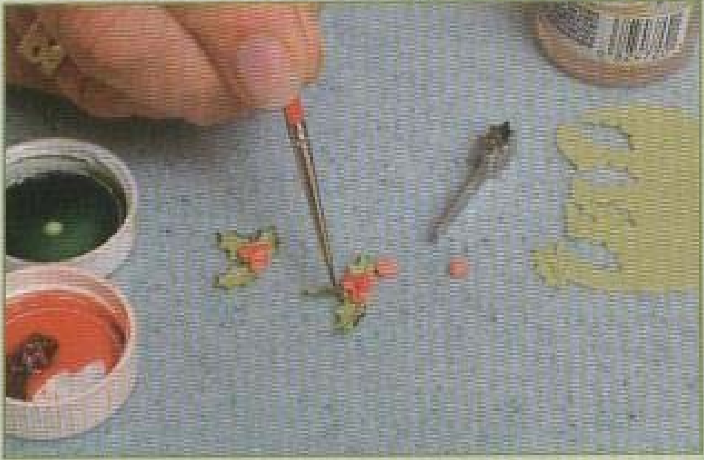
"I can't do modelling" is the cry heard many times. This is an introduction to a very simple form of modelling.

This tiny Victorian Christmas figure is built up gradually and placed on an outlined and shaded background on the cake. The little figure can be made well before the busy Christmas period and just lifted onto the cake ready for the festivities.

YOU WILL NEED

- oval cake 20cm (8in) x 15cm (6in) pre-covered in white sugarpaste
- oval cake board 25cm (10in) x 20cm (8in)
- ribbon for the board and cake base 2m (6ft)
- girl head mould*
- pale flesh modelling paste 50g (2oz) (The Cake Maker)
- white petal paste 50g (2oz) (coloured gooseberry)
- white petal paste 25g (1oz) (coloured mulberry and a touch of cream)
- white vegetable fat
- paste colours mulberry, gooseberry, cream and brown
- modelling knife*
- fine art brush number 00000 *
- piping tube number 0
- art brush number 2
- oval cutter 15 x 10cm (6 x 4in) (Wilton)
- sugar gun (DB Manufacturing)
- micro embossers*
- holly embossers*
- miniature holly cutter (Kit Box)
- dusting powders, pale blue, pale lilac, yellow/brown mix, green, white hologram (Edable Art)
- clear alcohol (vodka, gin)
- dusting brush
- plain and silk veining ceramic sticks*
- stitch wheel*
- ribbon cutter (FMM)
- crayons (Caran D'Ache)

* Holly Products



1 Cut miniature holly leaves from gooseberry paste and mark in the centre vein. Form tiny balls from the mulberry paste and glue in groups of four in the centre of the leaves. When dry, highlight the edges of the leaves with gooseberry, and the berries with mulberry, diluted with alcohol. Make 18 groups of three.



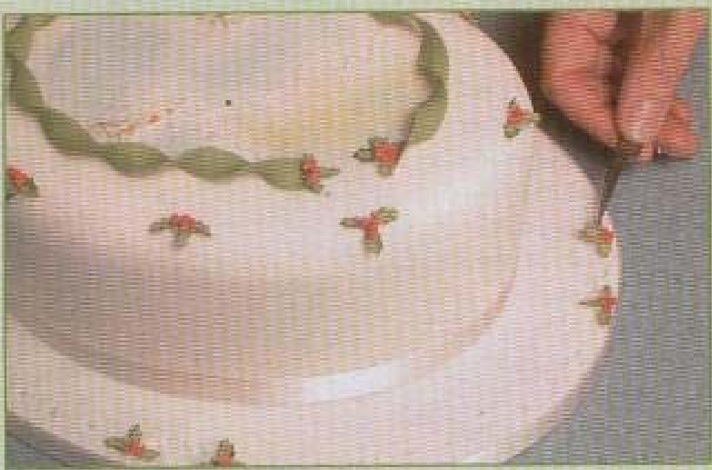
2 Cover the oval cake board with sugarpaste and emboss around the edge with the holly embosser interspersed with the round micro embossing stick. Secure the pre-covered cake onto the board and attach a ribbon around the board and round the base of the cake.

TECHNIQUE

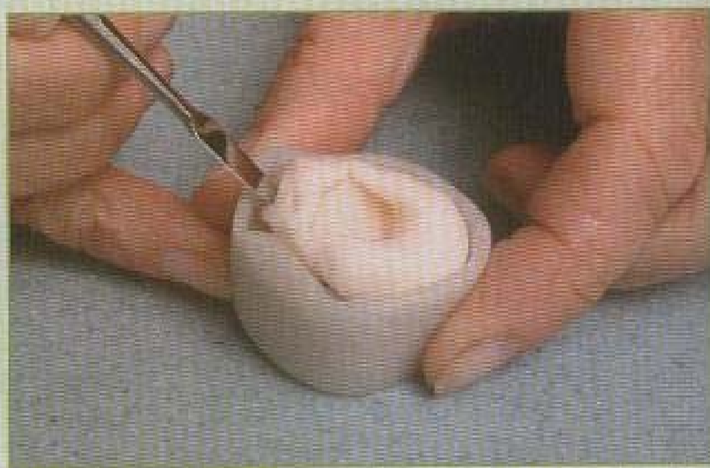
Scribe an oval onto the cake and with a number 0 tube and white royal icing, pipe the outline design onto the cake. With a number 00000 art brush and food colour diluted with alcohol, paint in the detail of the trees and house. Shade in the background pale blue and a touch of yellow ochre down the path.



3 Cut a green ribbon band with the ribbon cutter. Twist the paste on the board then lift onto the cake following the oval outline.



4 Secure with a little glue and add the holly and berries, fix these onto the cake and the board with a little royal icing.



5 Rub a trace of white vegetable fat onto your hands and roll a 2cm ball of pale flesh modelling paste. Press the ball into the mould and tap down in the centre; aim for the nose and mouth area. Roll the paste away from the edges of the mould and flick out at the neck edge.

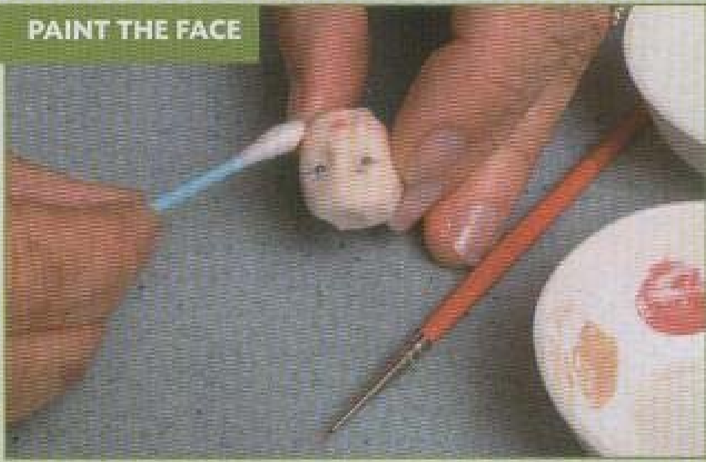


6 Remove from the mould and open the nostrils, tilting the tip of the nose up a little. Cut away and discard the hair.

7 Roll with the plain ceramic stick to lift and define the jaw line. This will make the face rounder and chubbier, making a younger face. Leave the face to dry.

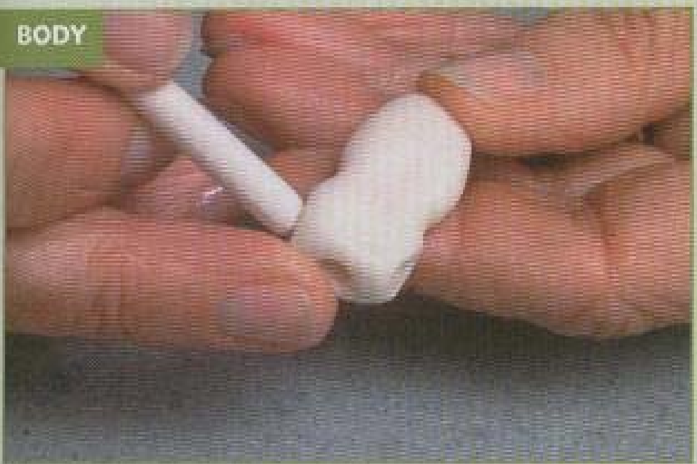


PAINT THE FACE



8 Use a fine damp brush and the crayons scribbled onto a dish. Paint the eye sockets white, add the eye lines in dark brown with a touch and lift action. Outline the mouth in pink and fill in the lips. Blush the cheeks pink with a cotton wool bud.

BODY



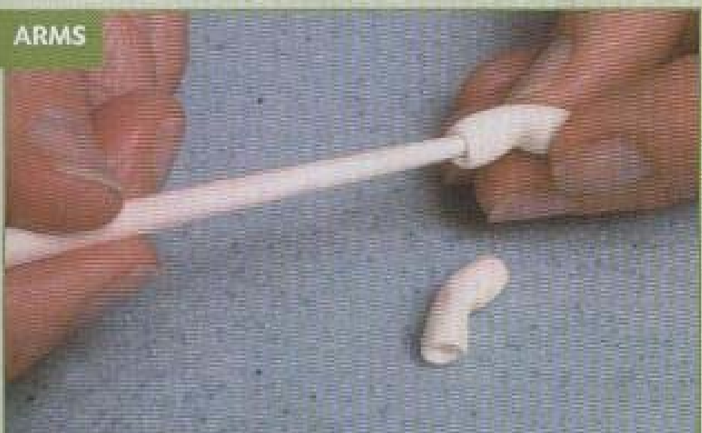
9 Roll a 2cm white ball into an oval, roll in the waist and shape to the template. Keep the body shape quite flat (no more than 5mm deep). Make a slot in the top of the body for the head and make two hollows at shoulder level at each side of the body for the arms.

LEGS



10 Take 2 x 1.5cm white balls and roll into 3cm cylinders. Roll in the ankle, place the pad of the forefinger behind the ankle and draw out the foot. Place the paste over your forefinger and gently roll with two fingers slightly apart to form the knee. Mark in the heel and sole.

ARMS



11 Paint the shoes when dry with gooseberry diluted with clear alcohol. Roll 2 x 1cm white balls into 2cm cylinders and make the elbow as described for the knee. Make a hole in the end, ready to take the mitten.

Cake Tip

CRAFT & DECORATION

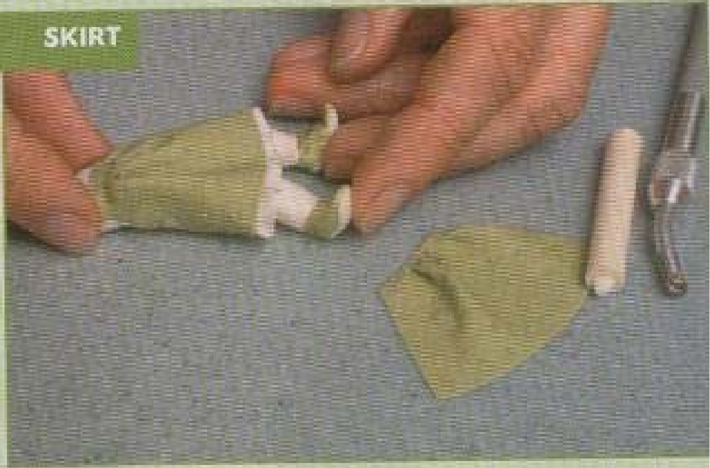
When dressing the little girl, add a touch of white vegetable fat into the petal paste; this will prevent the paste drying out and you will be able to achieve realistic draping characteristics.

UNDERSKIRT



12 Roll white paste thinly and cut to the template. Dust the board with the mix of cornflour/icing sugar and frill the bottom edge with the plain ceramic stick. Pleat the top edge and roll the edge to secure the pleats. Brush a little edible glue on the top and side edges on the reverse side. Place onto the body, rolling the edges underneath.

SKIRT



13 Cut, emboss and pleat the top edge. Secure the pleats and stitch the bottom edge. Glue on top of the underskirt, place it a little higher on the waist and tuck the side edges under the underskirt. Insert the legs into the skirt whilst the paste is still pliable. Do not glue the legs in place.



14 Cut out the apron, stitch the edges and make one tiny pleat in the top edge. Roll to secure the pleat and glue on top of the skirt.

JACKET



15 Cut out from mulberry paste then extend the cut between the sleeve and the bodice as shown on the template. Emboss, stitch around the front edge, turn the paste over and brush a little edible glue around all the edge



16 Wrap the sleeve of the jacket around the arm then fix the arm plus jacket to the body. Reverse the template and repeat with the second side.

BONNET

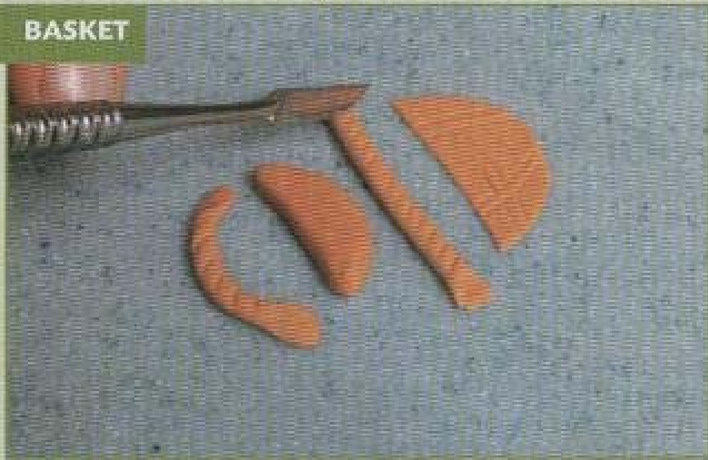


17 Cut, turn back the brim and emboss the bonnet. Glu onto the head, pleat the paste into the back of the head. With the sugar gun and a plain whole disc, extrude a section of white paste and glue around the edge of the bonnet.



18 Add the collar around the neck edge and the cuffs. Brush all the extruded pieces with white hologram diluted with clear alcohol.

BASKET



19 Shape a 1cm brown ball to the smaller template. Roll a little more paste and cut out the larger template. Texture with the knife and extrude a little brown paste with the plain hole. Cut off a 2.5cm section for the handle and glue onto the base shape. Cover with the larger shape and add the top rim.

GLOVES



20 Cut a 1cm green ball in half and roll each half to a tapered cone. Slightly flatten the cone and take out a right angle from the side edge. Cut down to separate the thumb. Smooth the cut edges and glue one of the mittens around the handle of the basket.

PRESENT

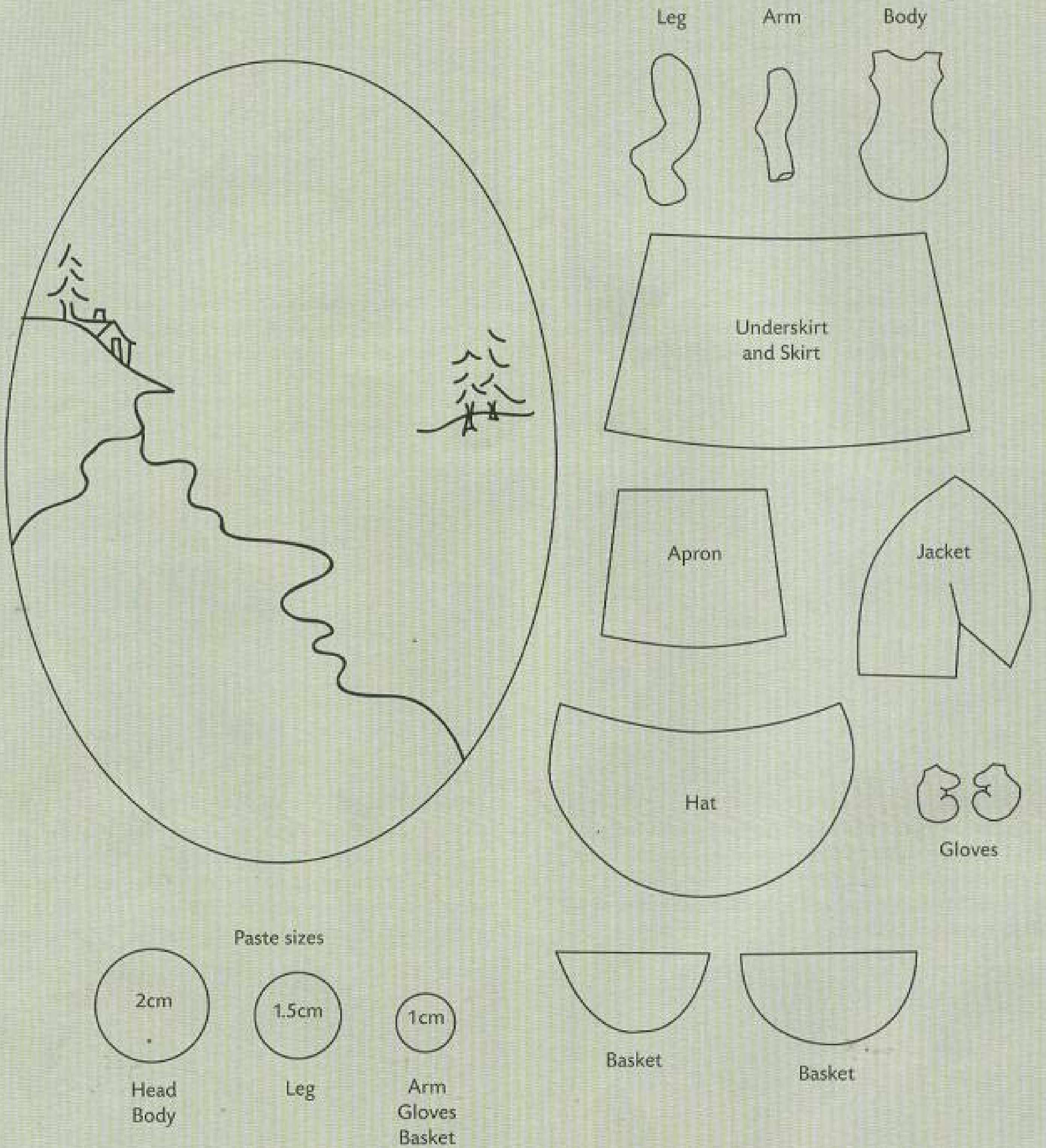


21 Cut a small oblong shape. Decorate with a tiny pink paste ribbon. Cut out 7/8 holly leaves, mark a centre vein and twist the leaves. Form eight tiny berries. Glue the present, leaves and berries into the basket. When dry, touch the leaves with gooseberry, and the berries with mulberry.



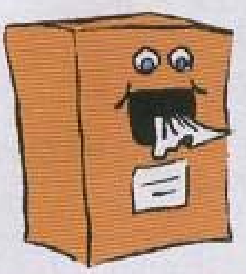
22 Remove the legs from the figure and position and secure the body shape onto the cake. Glue in the legs, the gloves and the basket. Glue the head into position.





SPECIAL READER OFFER

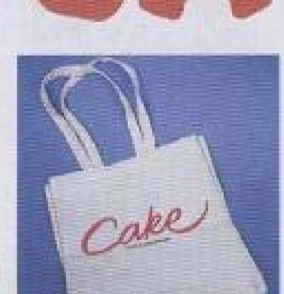
If you would like to make this project, Holly Products has an offer for magazine readers consisting of the Victorian girl head mould and the set of 6 micro embossers. List price £9.99 - offer price £8.00 and free post and packing. Cheques, postal orders to Sarah @ Holly Products, Primrose Cottage, Church Walk, Norton in Hales, Salop TF9 4QX.



Chatterbox

We invite you to write in with decorating dilemmas or interesting sugarcraft exploits for our page. Please keep your letters and pictures rolling in as our readers love to share information with you.

Readers who have letters and information published in Chatterbox will receive one of our Cake Craft and Decoration Shoppers, a spacious canvas shopping bag that will hold lots of packages and has handles long enough to fit over your shoulder conveniently.



Please check that you have added your own address and the item you would like to receive then post it off to PO Box 3693, Nuneaton, CV10 8YQ for entry into the draw.

NEW CAKE TINS

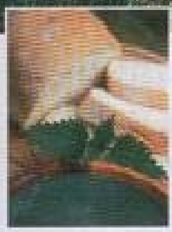


In response to high demand from its customers, Mermaid bakeware has introduced its smallest and biggest ever cake tins ready to cater for all tastes during the festive season. The new 6 inch tin is ideal for a small rich Christmas cake; alternatively a simple Madeira cake would also work well. The new 9 inch tin is perfect for family sized celebrations. Mermaid is well known for making high quality bakeware and thanks to the hard anodised finish these tins can be used for many years to come. The tough surface makes them scratch resistant and ensures they won't warp, twist or buckle with heat nor will the surface peel or flake off. It also provides an even heat distribution for perfect baking - every time. Prices start from around £15.99, you'll find the new items stocked in all good cook shops. For further information call Mermaid on 0121 554 2001 or visit the website at www.mermaidcookware.com.

Christmas Gift Tokens

Greencuisine





Wrap Christmas up in an instant. Greencuisine's fantastically healthy cookery courses can be bought as tokens for Christmas. Each token is beautifully gift wrapped in a box containing lots of organic goodies.

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Over a leisurely five days you'll learn how to prepare a wide selection of organic, fresh, seasonal food with the emphasis on maximising nutritional value. This token comes in a gift box containing a wheat free Christmas cake and a bar of Green & Blacks luxury chocolate. For further details telephone 01544 230720.

E-CLOTH



There is no need to use harmful cleaning chemicals as the fibres draw out the dirt from worktops, fabrics, car dashboards and computers. A little bit of elbow grease and the job is done in half the time. Best of all, stainless steel comes up sparkling and smear free. E-cloth is the only cloth recommended by major kitchen appliance manufacturers, including Smeg, AEG, Hotpoint, Miele, Neff and Electrolux. For granite or glass worktops there is nothing better.



Top chef, Antony Worrall Thompson, swears by E-cloth and at £4.99 (rrp) for one cloth that will last for years, you will too.

E-cloths are available from branches of John Lewis, Waitrose, Lakeland and independent cookshops as well as direct from www.e-cloth.com

Ed- "We tried this in the Cake office on everything in sight and it really works! Just a spritz of water on the cloth (no harmful chemicals), smears and dirt simply vanish with no streaks".

INSPIRATION FOR EVERYONE FROM THE DAIRY DIARY

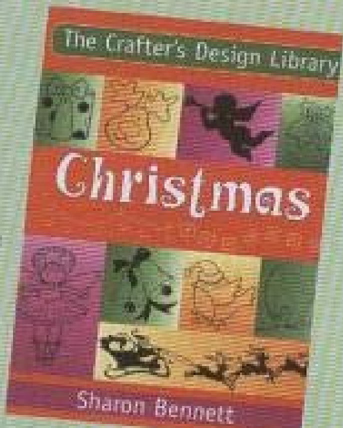
The Dairy Diary has just launched its 2006 edition celebrating 25 years of the trusted brand, which has become a firm favourite with UK purchasers. In a spiral bound format it contains a whole wealth of information including family and travel advice, a monthly budget tracker and the handy notes pocket, which is ideal for keeping loose documents safe. Over 130 seasonal recipes can be found in the Year Round Dairy Cookbook. It features a mixture of traditional British dishes - many with a contemporary twist - and recipes from around the world, ensuring that there's something to cater for every taste.

To order your copy of the 2006 Dairy Diary, Gift Pack or Year Round Dairy Cookbook visit the website at www.dairydiary.co.uk, call 01536 762 922 or speak to your local milkman.

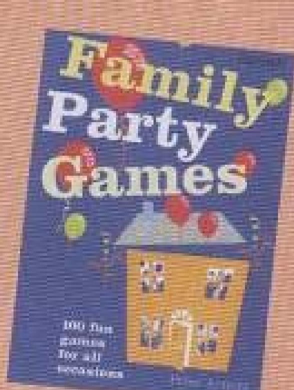


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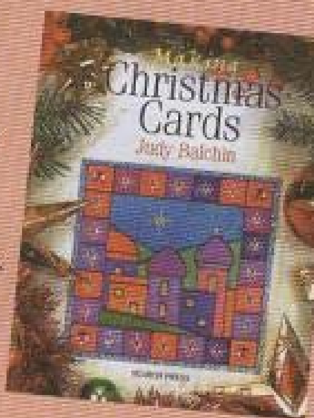
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Author Sharon Bennett
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Content 350 designs inspired by the traditions and festivities of Christmas. Detailed steps are given on how to make templates and how these can be transferred to all kinds of crafts for Christmas. Hints are given on how to colour, embellish, and adapt the images along with a project gallery to give you inspiration.



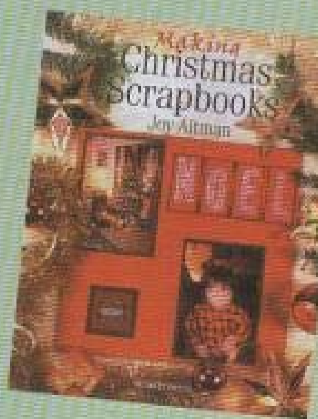
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Content Take the worry out of entertaining children and grandparents alike without having to spend lots of money. Over 100 old and new party games are here in this well laid out, easy to read book which will have its place after the Christmas meal or the New Year parties. Teachers, parents and group leaders will find this book very handy at all times of the year.



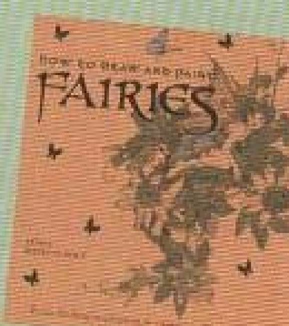
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Content Use glass and silk painting, embossing and embroidery to create individual cards for Christmas. All the techniques are well explained to help you make inspirational Christmas cards, which will delight their recipients.



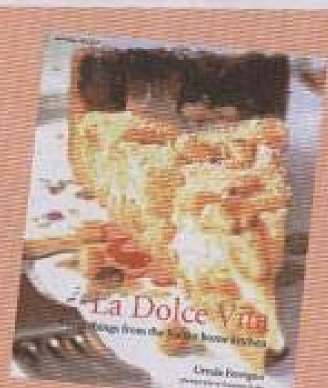
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Content Make a Christmas scrapbook to record all those special seasonal moments. Traditions made by your family can be preserved in a special handmade scrapbook, which could include visiting Santa, putting up the tree and of course decorating the Christmas cake.



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Author Linda Ravenscroft
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Title La Dolce Vita
Author Ursula Ferrigno
Price £20.00
Publisher Mitchell Beazley
ISBN 1-84533-008-0
Pages 192
Size 260x208mm, hardback
Content This is the book for you if you have a passion for the sweet things in life. La Dolce Vita (the good life) is crammed full of authentic Italian family puddings, sweets and baking recipes-all of which are prepared simply and without fuss using good, honest fresh ingredients. From Panna Cotta with Caramel Syrup, Spiced Christmas Fruit Cake to Honey and Spice Twists which are traditionally eaten on Christmas Eve in Italy.



The No



rth Wind Doth Blow



by Helen Sanderson



Christmas wouldn't be Christmas without the enchantment of the robin. On its own this delightful bird enhances the royal iced cake, but would also make a fabulous table centre piece. The snowflake collar also brings the images of winter.

YOU WILL NEED

- fruit cake round 7in (18cm)
- cake drum round 13in (33cm)
- cake board round 7in (18cm)
- royal icing $1^1/_2$kg (3lb)
- marzipan 1kg (2lb)
- apricot jam
- spacers
- side scraper
- straight edge
- mexican paste
- small amount of sugarpaste
- celblock (CelCakes)
- stump wire 5in long
- edible glue
- piping tubes numbers 1 and 3
- paint brushes sizes 1, 0 and 0000
- airbrush (optional)
- airbrush colours brown, green and black (optional) (KopyKake)
- paste colours, red, tangerine, autumn leaf, liquorice and dark brown
- dusting colours, black (Sugarflair)
- dusting colours, nasturtium (SK)
- dusting colours, cherry red and chestnut brown (House of Sugar)
- dusting colours, snowflake and euphoria (EA)
- confectioners glaze
- circle cutter $3^1/_2$cm
- dusting colours

Recipe for Mexican Paste

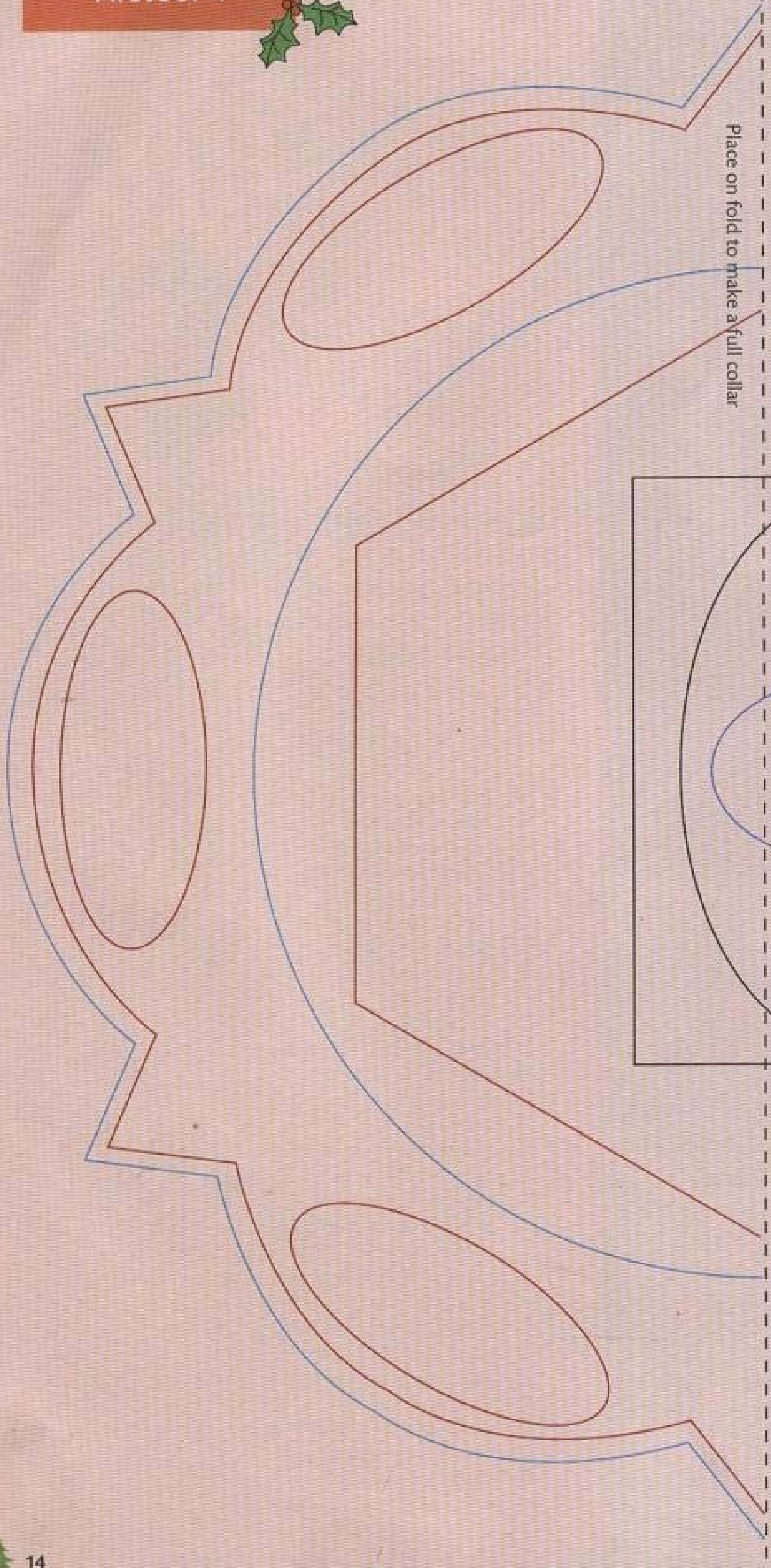
Ingredients

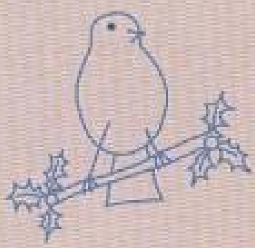
- 8oz (225g) sifted icing sugar
- 3 tsp (15ml) gum tragacanth
- 1 tsp (5ml) liquid glucose
- 2 tblsp (30-35ml) cold water

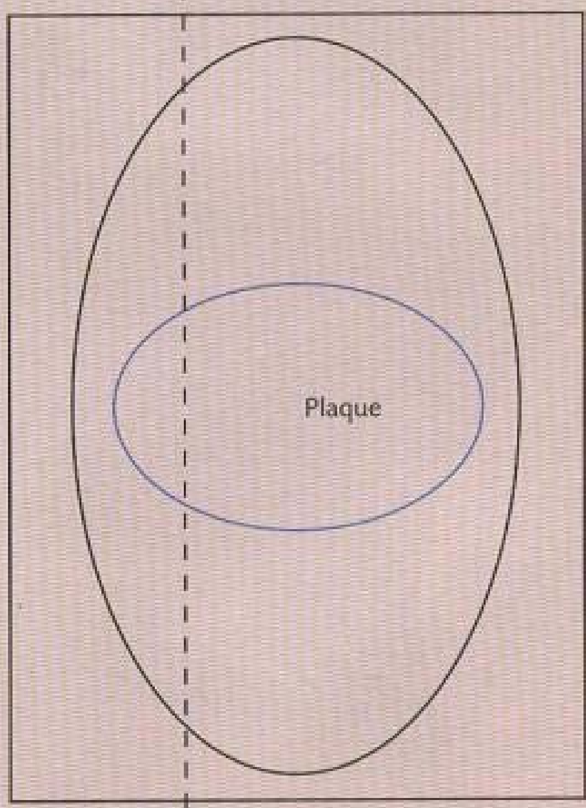
Method

1 Sift the dry ingredients into a bowl, add the glucose and water and mix with a knife.

2 Knead into a smooth paste on the work top and store as for flower paste.

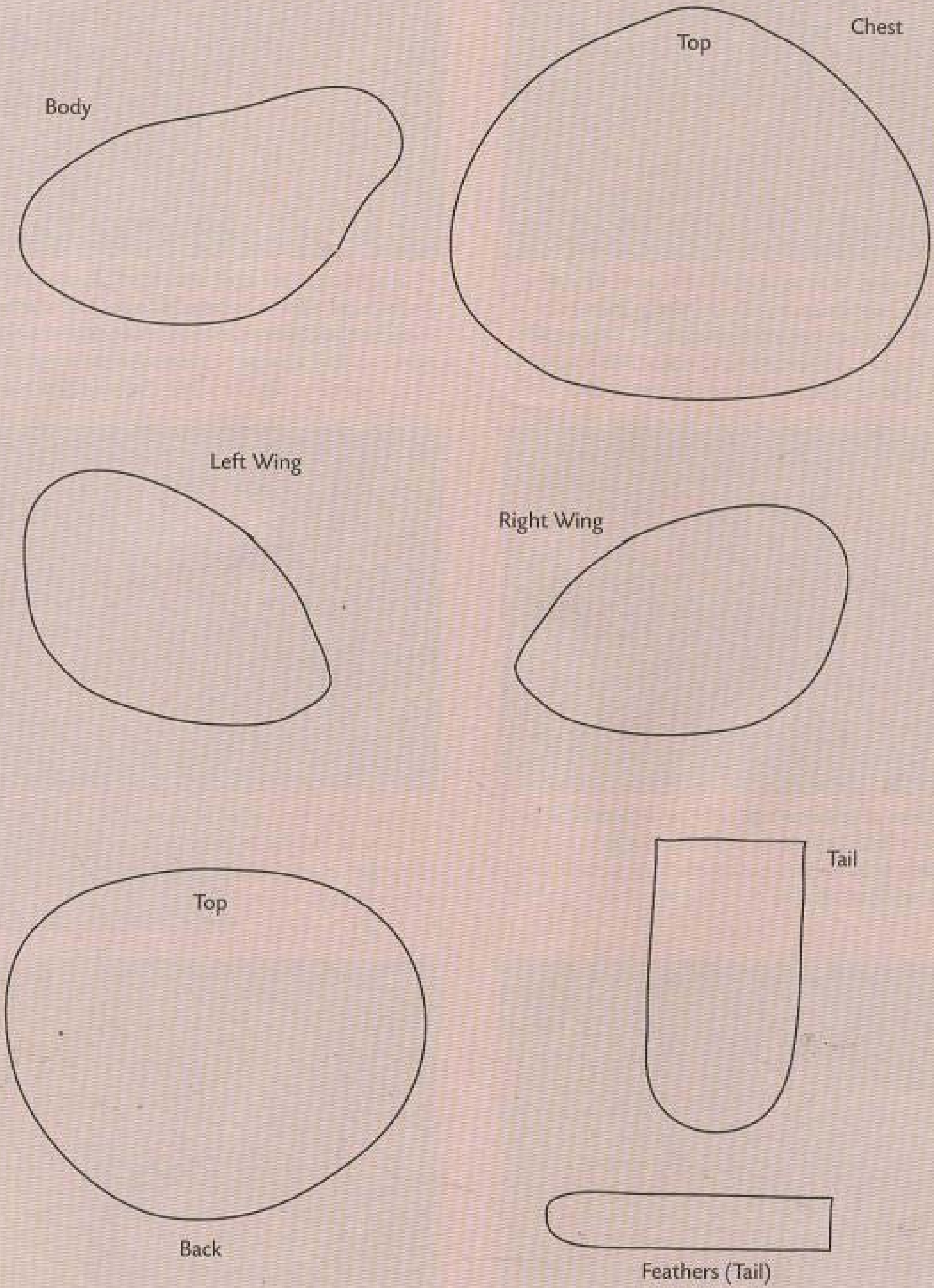


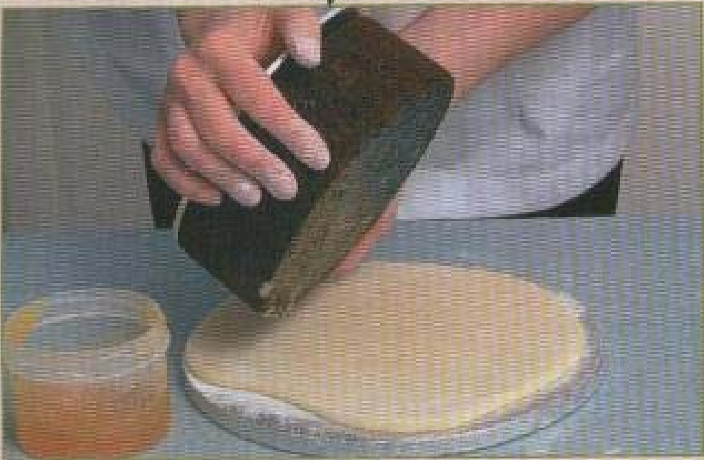




Side Panels

Templates for robin





1 Level the cake and fill in any holes with marzipan. Place the cake board underneath the cake. Brush the top of the cake with apricot jam (boiled and sieved). Roll out the marzipan and transfer to a spare board, dusted with icing sugar. Turn the cake upside down onto the marzipan.



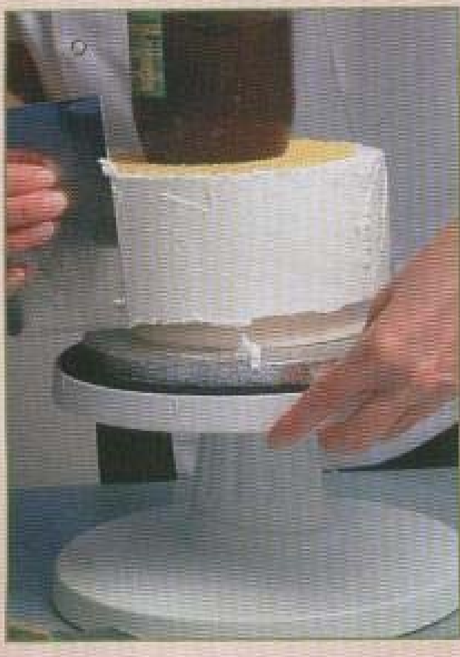
2 Trim away the excess leaving a $^{1}/_{4}$in of marzipan around the cake. Push in the excess paste with the smoother. Measure the circumference and depth of the cake. Roll the marzipan into a long strip with the use of spacers. Cut the section of paste slightly wider than the depth of the cake.



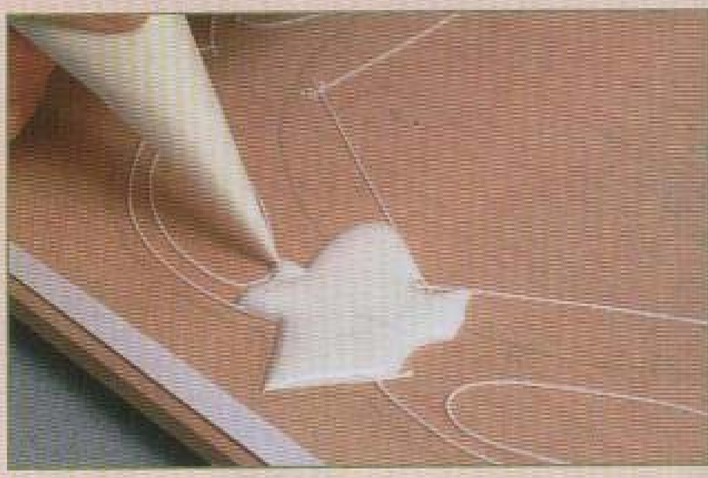
3 Brush the sides of the cake with the boiled jam. Roll up the paste and unwrap around the cake. Use the smoother to create a smooth finish. Place a cake board on top of the cake and turn it over.



4 Place royal icing on top of the cake and paddle to remove the air bubbles. Remove the cake from the turntable and smooth the top applying an even pressure with a straight edge.



5 Paddle the icing around the sides. Remove the excess icing from the top. With the side scraper as far round the side of the cake, hold the turntable with the other hand and make a single sweeping motion. Neaten the top and bottom edges. Cover the cake at least 3 times.



6 Pipe the outline for the collars onto the bake-o-glide with a number 1 tube. Fill in with the run sugar and leave under direct heat until crusted and shiny. Pipe the side panels in the same way.



7 Attach the board collar onto the 13in drum that has been covered with at least 3 layers of royal icing. Position the cake into the middle of the collar. Disguise the join by piping a row of dots with a number 1 tube.



8 Tape the plaque template over the side of the cake tin. Outline and flood as described before. Once dry, paint the designs centrally onto the plaques with powder colours mixed with alcohol. Use euphoria for the holly, red for the berries and breast along with nasturtium and chestnut for the bird.



9 Carefully attach the panels around the cake with stiff royal icing at the centre top of each panel. Attach each plaque into the centre of the panel with royal icing.



10 Once the panels have dried pipe a thin line with a number 3 tube around the top of the cake and attach the top collar. Pipe a series of small neat dots with a number 1 tube to cover the joins and the join underneath the collar.

11 Cut a section from the celblock $7 \times 3\frac{1}{2} \times 3\frac{1}{2}$ cm ($2\frac{3}{4} \times 1\frac{1}{2} \times 1\frac{1}{2}$in). Use a serrated knife to cut out the main body from the template. Thin down the head area at the sides by 5mm. Smooth the sharp edges by pressing in with your fingers.





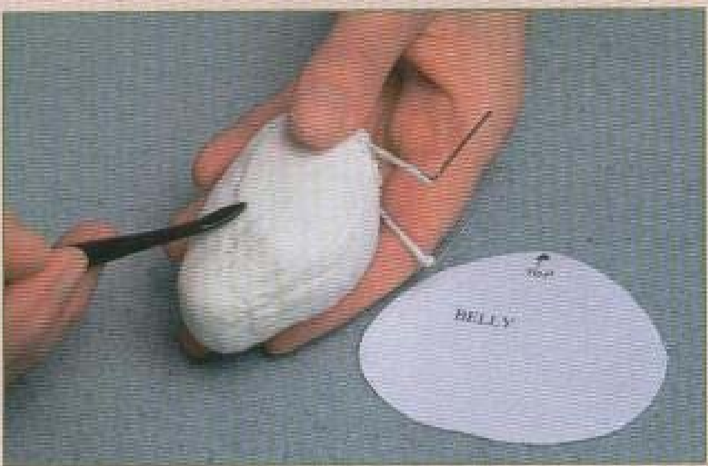
12 Push the rose wire through the very bottom of the bird leaving an equal length of wire on both sides. Bring the wires forward and bend the wires downwards 3cm from the body. Cover the body and legs with a thin layer of mexican paste. Leave to dry overnight.



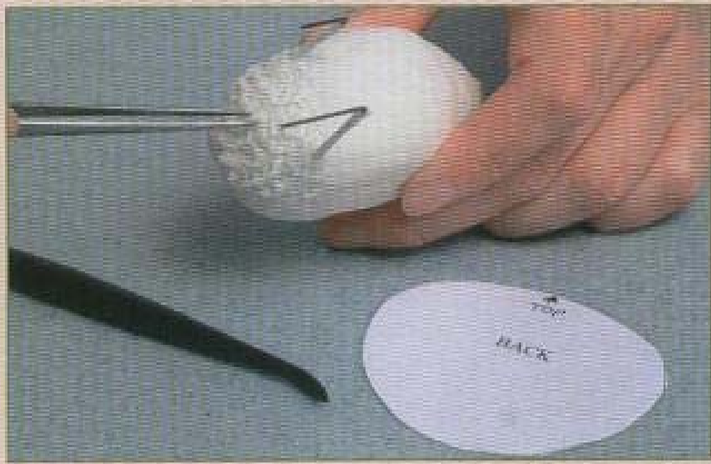
13 Make the log by mixing equal quantities of mexican paste with sugarpaste. Mould the log into the required shape. Mark the bark effect with the dresden tool. Before the log is allowed to dry, push the legs into the log to make the holes, to hold the bird in place.



14 Make the beak in advance, as this needs to be firm, before attaching to the bird. Roll a tiny ball of paste into a cone and then flatten with the fingers leaving the rounded end thicker.



15 Cut the breast from 1mm thick mexican paste. Attach to the front of the bird, 1cm from the top of the head. Make cuts in the paste with the scissors around the legs. Smooth the edges and mark in the feathers with the dresden tool and in between the legs with the tweezers.



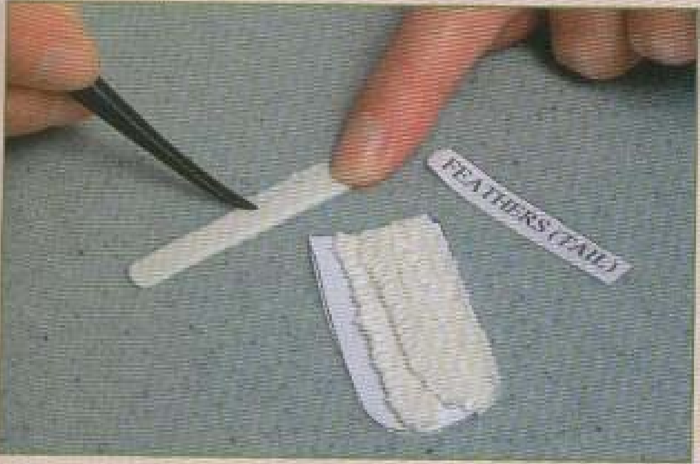
16 Cut out the back section and attach with the edible glue to the back of the bird. Smooth around the edges with the dresden tool and mark the feathers. Remove any spare paste taking the join to the bottom area as this will be covered up with the tweezers to form the feathers.



17 Roll out the paste leaving a thicker section in the middle. Cut out the face with the circle cutter, placing the thicker section towards the bottom. Attach the face and smooth the edges. Make a hole with a ball tool at the front and attach the beak. Indent two holes at the sides for the eyes.



18 Airbrush the log with a mixture of brown and green. Once this has dried the bird can be secured into the holes with a tiny amount of paste. With brown paste colour and water cover up any unsightly white paste.



19 Cut out 5 tail feathers. Use the narrow end of a dresden tool to indent sloping lines down either side. With a fine palette knife indent the central vein. Place onto the template and cover whilst working on the other feathers. Attach to the body and support whilst drying.



20 The wing feathers are smaller and can be made with flattened sausages of paste. Indent and vein exactly the same way as for the tail feathers. Place onto the templates and work from the bottom up. Keep under cover until the wing has been completed and then attach to the body.

21 Mix a small amount of paste with edible glue and paint over the main body and head. Mark into this the texture of the feathers and leave to dry. Make the feet with fine sausages of paste. Place a small black ball of paste into the eye socket.





22 Add a few drops of black to the brown in the airbrush and colour the tail, wings and back of the bird. Paint the chest with a mixture of superwhite, red, autumn leaf, tangerine and water. Paint around the red with the superwhite and add a touch of black to this for the underneath feathers.

Cake Tip

It is advisable to find good photographs or sketches before tackling the robin. Use different shades of reds and oranges to create a realistic red breast.



23 Paint the beak with a pale brown and then paint a thin dark brown line with the number 0000 paint brush. Paint a highlight into the corner of the eyes to indicate light reflection; bringing the eyes to life. Finally glaze the eyes with confectioners glaze.




Cake
DIFFICULTY
RATING

Romantic Christmas

This cake was inspired by a Christmas fresh flower arrangement. It incorporates sugar flowers and leaves but also uses cinnamon sticks, star anise and nutmeg for shapes and texture in the same way as a florist might do.



by Sam Hanna

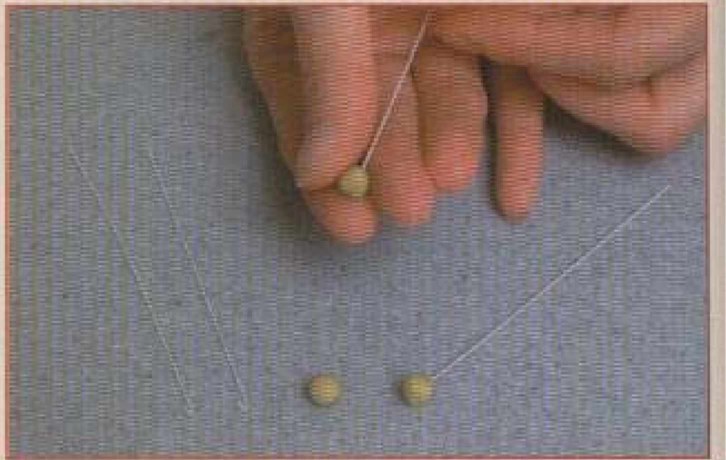
NOTE:
Due to the different shapes in poinsettia cutter sets, this design uses a mixture of bought cutters and home made templates to produce a realistic large bract shape.

YOU WILL NEED

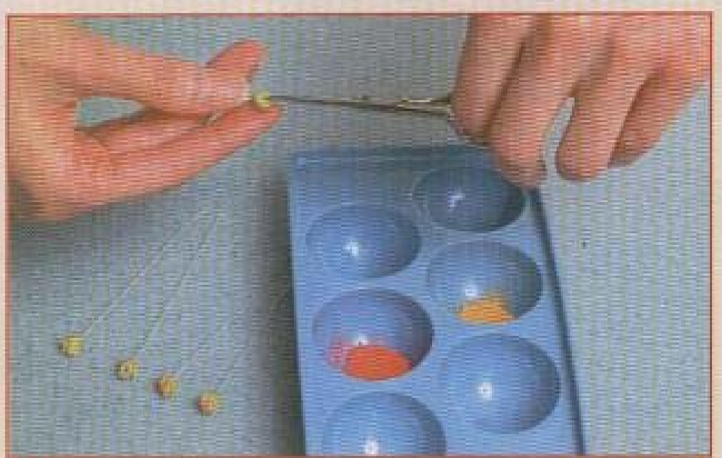
- fruitcake square 25cm (10in)
- marzipan 1.5kg (3lb)
- sugarpaste white 1kg (2$^1/_2$lb) (Regalice)
- cake board square 30cm (12in)
- cake card square, 11.5cm (4$^1/_2$in)
- red ribbon 1 metre each of 3, 7, and 16mm
- wires gold 26 gauge, green 22 gauge
- wires white 26, 28 and 30 gauge
- flower paste cream and white
- paste colour holly/ivy (SK)
- paste colour red extra, gooseberry and spruce green (Sugarflair)
- poinsettia cutters (233-237) (Tinkertech Two)
- holly cutters
- miniature holly (FMM)
- ivy (FMM) and (Orchard products)
- rose petal (Framar Cutters)
- rose calyx (FMM)
- holly veiners (Culpitt)
- ivy veiners (Culpitt)
- poinsettia veiner (Diamond Paste and Mould Co)
- dusting colours, poinsettia and holly/ivy (SK)
- dusting colours, ruby, lemon yellow, foliage green and black (Sugarflair)
- matt black stamens, medium
- star anise 6
- whole nutmeg 2
- cinnamon sticks 6
- raffia few strands
- florists tape green, red and brown
- gold spray paint
- glue gun
- edible leaf glaze (Diamond Paste and Mould Co)
- edible glue
- royal icing, small quantity
- small scissors
- grooved board (CelCakes)
- cel pad
- ball tool
- tweezers
- glue stick
- icing tube number 1

Preparation

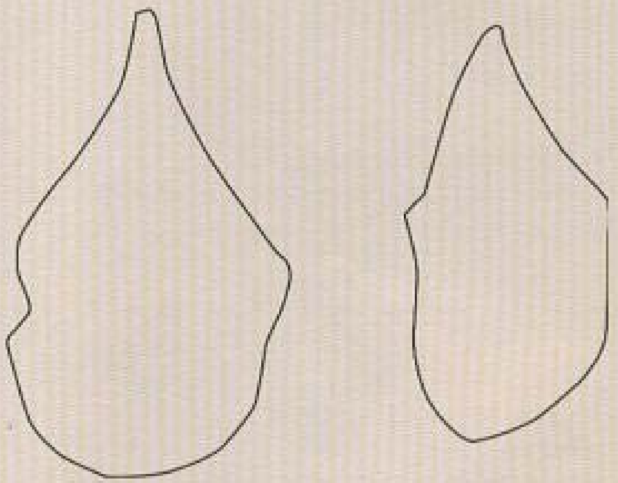
Cover the cake board with sugarpaste and the cake with marzipan; leave to dry for a couple of days. Cover the cake with sugarpaste and place onto the board and secure with a little royal icing. Use a glue stick to attach the thick ribbon around the edge of the board.



1 Make 9 flowers. Cut the 30g wires into four, make a small hook and thread a petit pois sized piece of gooseberry green paste onto the wire. Pinch the paste across the top to cover the hook, press to flatten the top slightly and shape into a cone.



2 With small scissors, snip small cuts into the paste around the top, work from the outside in. Dip the tips into the red dusting powder and then into yellow and leave to dry.



Cake Tip

CRAFT & DECORATION

To make the template cut out the shape in paper and draw round it on a thin piece of plastic, the top of a margarine tub is ideal for this. Cut out with a craft knife. Place the plastic template on the rolled out flower paste and cut round.

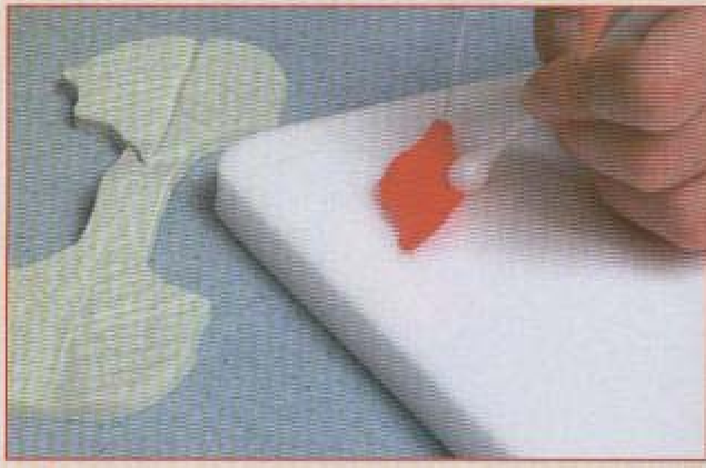


3 You will need 18 bracts for the poinsettia, three of each size and allow for breakages. Use gooseberry green and red flower paste for the largest bracts and red for the rest. Roll the paste thinly on the grooved board, remove and place the ridge side up. Cut out the bracts.

Cake Tip

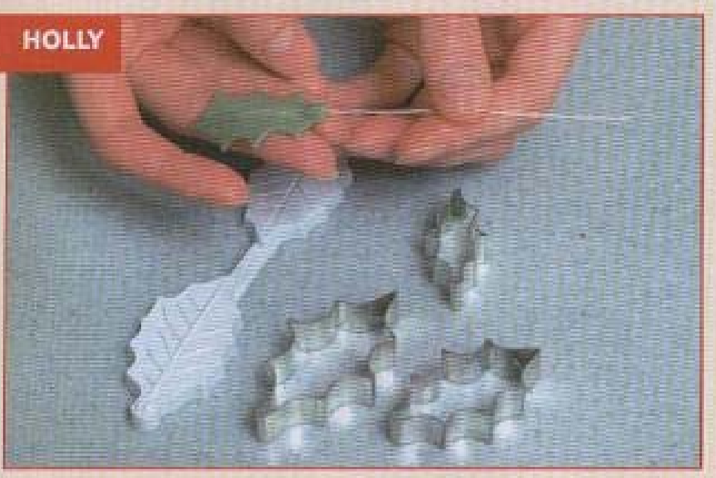
CRAFT & DECORATION

Use the wider grooves in the board for the larger bracts. For the bracts cut out with the templates, it's easier to put the wire into the ridge into the paste before you cut out the shape because when you cut the pressure from the template flattens the veins.

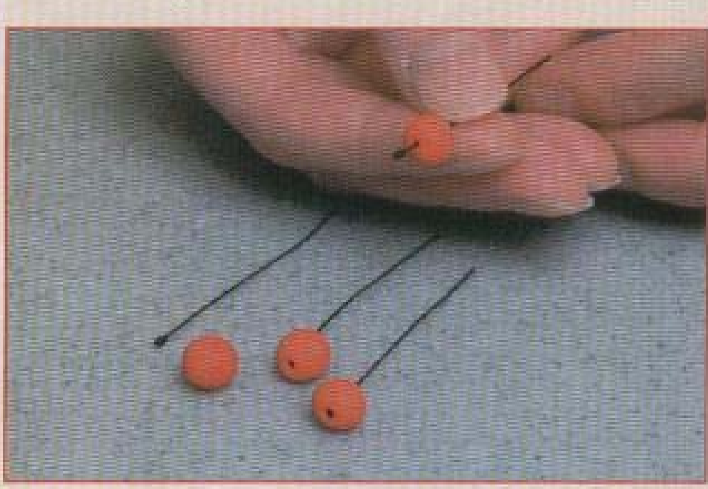


4 Insert a 26g wire into the larger bracts and 30g wire into the smaller ones. Place the paste in a poinsettia veiner and press firmly. Transfer onto a pad and soften the edges with a ball tool. Run your fingers down the back to shape and leave to dry.

HOLLY

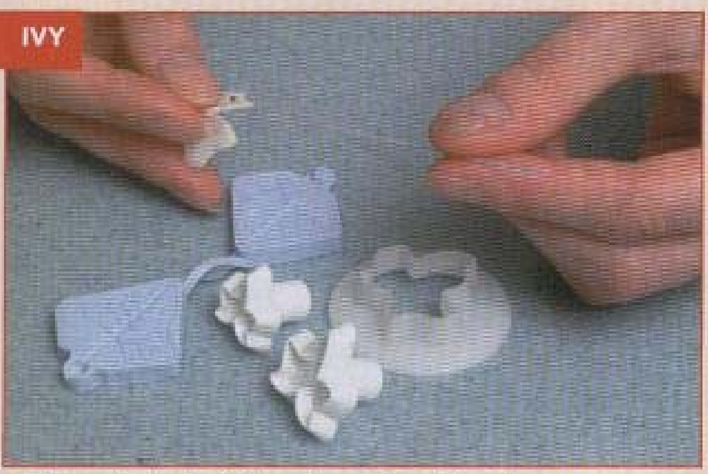


5 To make the holly follow steps 3 and 4 with dark green paste. Insert 28g wires and use a holly veiner; leave to dry. You will need 10 small, 25 medium and 5 large leaves; make a few extra to allow for breakages.



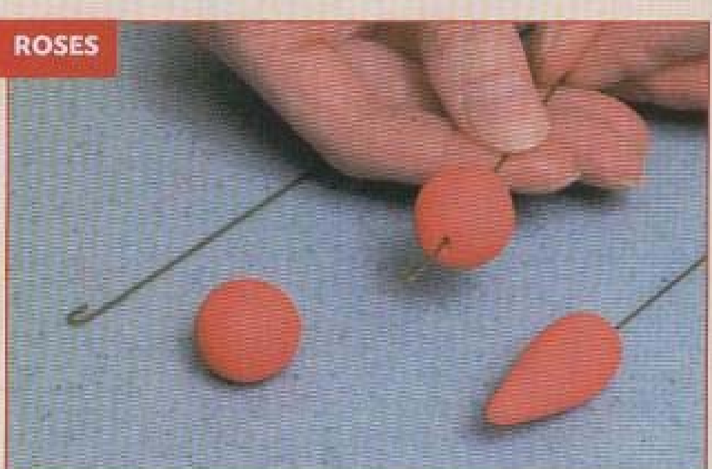
6 To make the holly berries, take a small piece of red flower paste and shape into a ball. Pull the stamen through the paste until just the top is visible and leave to dry. You will need approximately 20 holly berries.

IVY

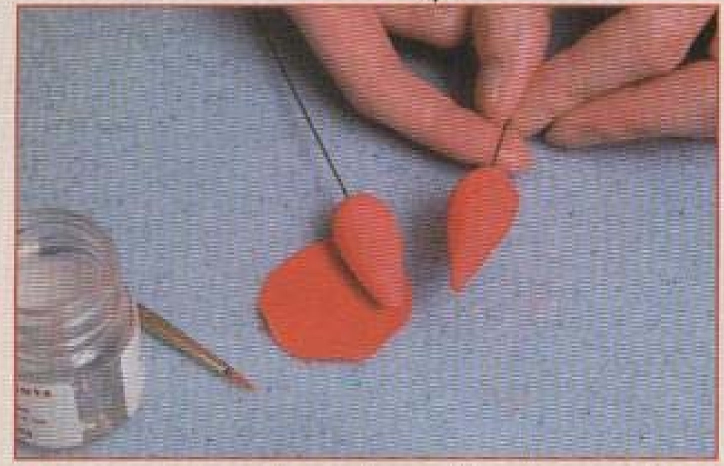


7 To make the ivy follow steps 3 and 4 and use cream flower paste. Insert 28g wires and use the ivy veiner. After you have softened the edges, pinch the paste on the back at the top and leave to dry. You will need 7 small, 10 medium and 25 large leaves.

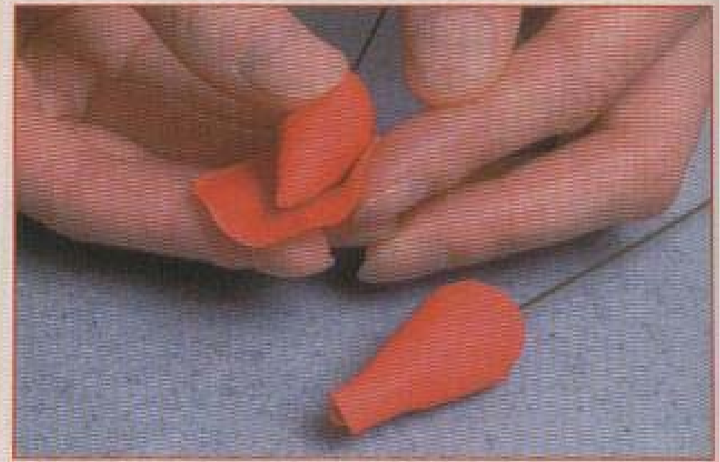
ROSES



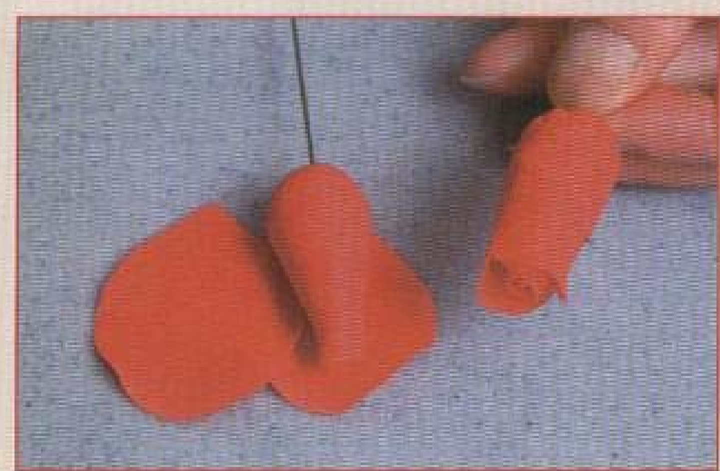
8 Cut a 22g wire in half and make a hook on the end. Take the wire down through a small ball of paste. Pinch the paste over the top of the wire and roll into a cone three quarters the height of the small rose petal cutter; leave to dry.



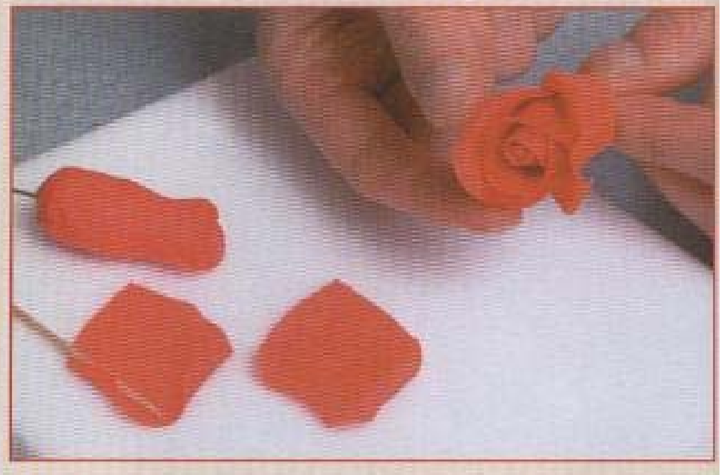
9 Cut out three small petals from red flower paste. Soften the top edge of one petal and brush the edible glue all over. Lay the bud across the bottom of the petal at an angle. Tightly wrap the petal around the bud to ensure that the tip of the bud is hidden.



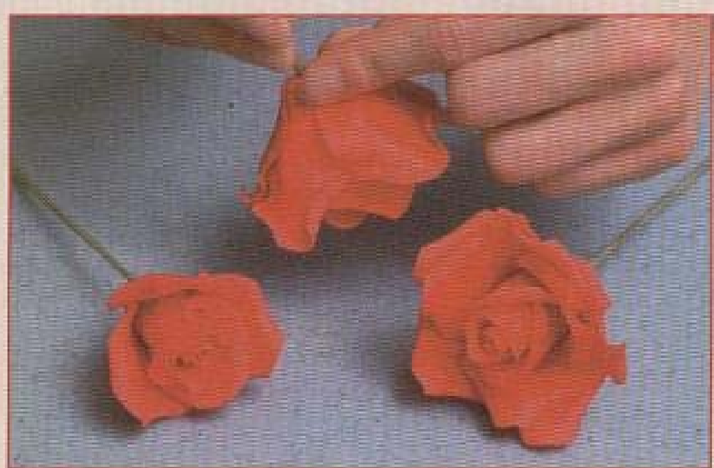
10 Take the second petal, soften and brush with glue all over. Place the bud, seam side down, in the centre of the petal and tightly wrap the petal around. Repeat with the third petal.



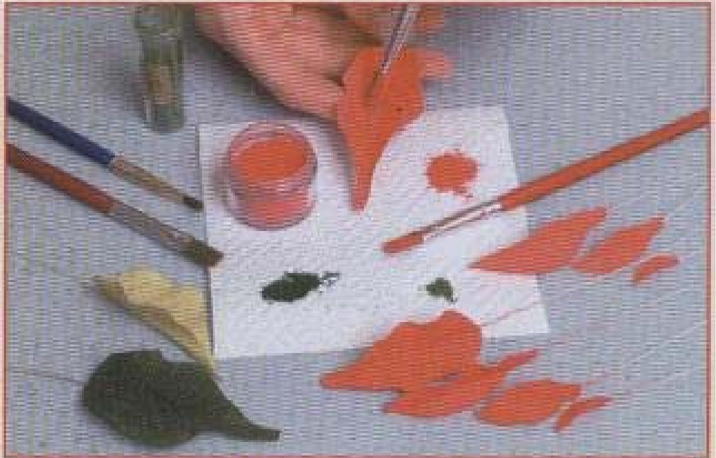
11 Cut out two small petals and soften. Apply the glue down the side edges. Position the bud in the centre of one of the petals and place the second petal to the right of this, so about a third of it overlaps onto the first. Wrap together around the bud.



12 Cut out two more small petals and soften around the edges with the ball tool. Turn back the edges of the petals with a cocktail stick. Turn over and soften the bottom to cup. Apply glue to the bottom edges only and attach opposite each other on the bud.



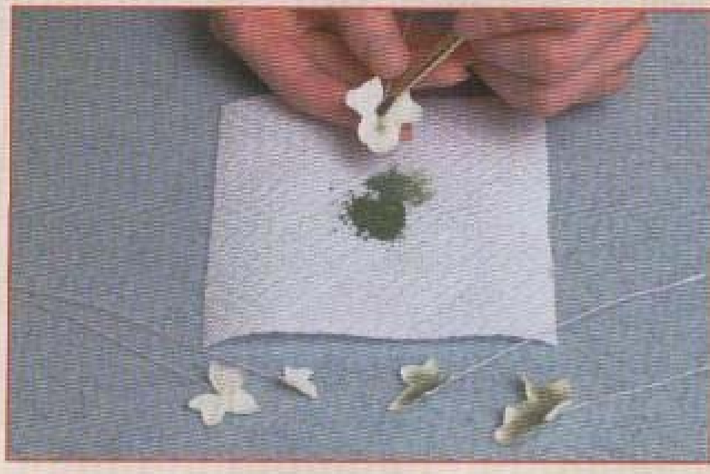
13 Tape in two 22g wires to strengthen the stem. Cut out three small petals and prepare as in step 12. Attach evenly around the rose. Finish with five large petals prepared in the same way; these are attached with the rose held upside down. Adjust the petals to look natural. Dry upside down.



14 Dust the red bracts with poinsettia dust and then the edges and tips with foliage green. For the larger ones, dust green from the wire to half way up the centre vein. For the green bracts, use foliage green with a little black. Dust red from the wire up the centre vein.



15 Dust the holly with holly/ivy dust. Dip the holly and berries into the glaze and leave to dry. Tape the berries together into small bunches with green tape.



16 Dust the ivy with holly/ivy dust, concentrate on the middle and leave the edges cream. Pass the leaves briefly through the steam of the kettle to set the colour. Take care not to burn yourself and avoid getting the paste too wet as this can dissolve the sugar.



17 Tape up the small and medium ivy with brown tape. Tape up the poinsettia bracts with red tape.



18 Dust the rose with ruby. Cut out a calyx from spruce green paste and thin out to increase the length. Dust with a mixture of foliage green and yellow. Soften the edges and tips, turn over and soften the base. Attach to the rose, add the hip, and dust with green and steam.



19 Cut 26g gold wires into three. Form a ski stick on the end and stick onto the star anise and nutmeg with a glue gun. Leave to dry, and then spray gold. Make up two bundles of cinnamon tied with raffia. Thread a 26g wire through the back and tape up.



20 Tape up the poinsettia flowers with green tape, and then tape into bunches of three. Tape together the three bunches to make the centre.

Cake Tip

When you tape up the poinsettia it is best to cut out wires as you add the bracts to avoid the stem becoming too thick. For each layer of bracts aim to cut away two wires.



21 Start with the smallest three bracts, bend over the tops slightly and tape into the centre. Keep them evenly spaced and at the same level. Take the next size up and place slightly lower and in between the first layer. Continue in this way and finish with the green bracts. Steam to finish.



22 Glue a 2cm thick slice of dry oasis onto the cake card with a glue gun. Chamfer the edges to soften, and then cover with a thin layer of white sugarpaste and dust brown. Secure in the centre of the cake with a little royal icing.

Cake Tip

If you cannot get hold of gold candles, spray white ones instead. Push into a shallow piece of oasis whilst you do this to avoid covering your hands in spray paint and to hold them while they dry.



23 Assemble the design. Place the candles in first and then add the roses. Position a few pieces of holly and ivy under where the poinsettia will be; this will avoid breakages.



24 Attach the thin ribbon around the base of the cake with a little royal icing. Add the side design to complete the cake.



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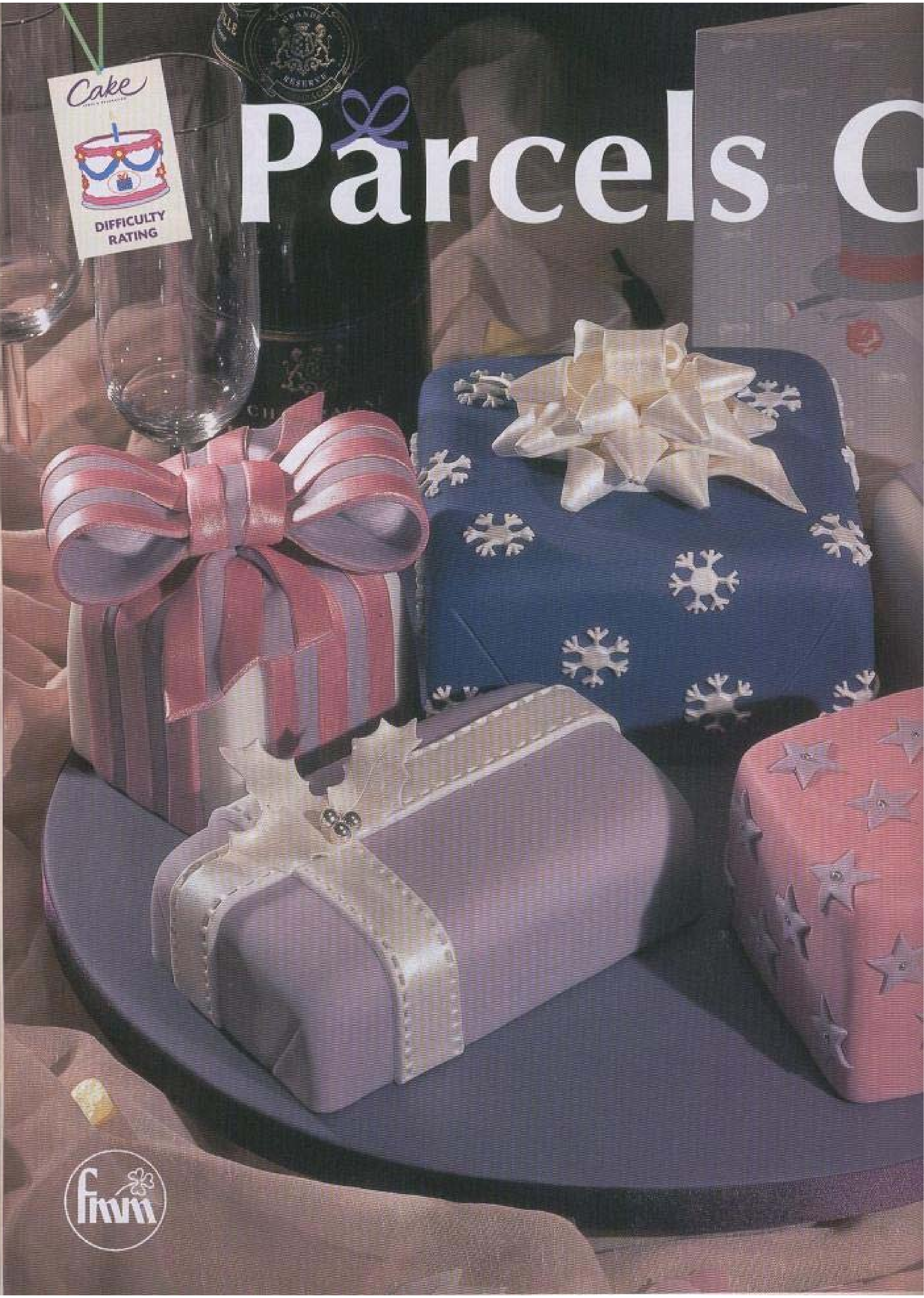
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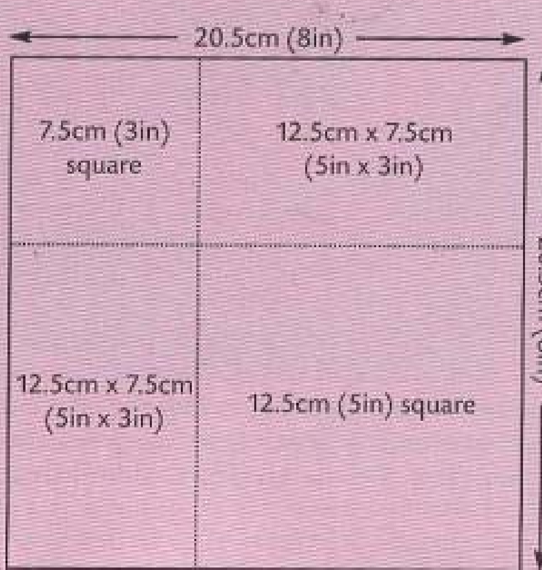
This pile of parcels is made from just one 20cm (8in) square fruit cake. The individual cakes can be placed on their own board and given as presents.

by Jo Marcangelo

YOU WILL NEED

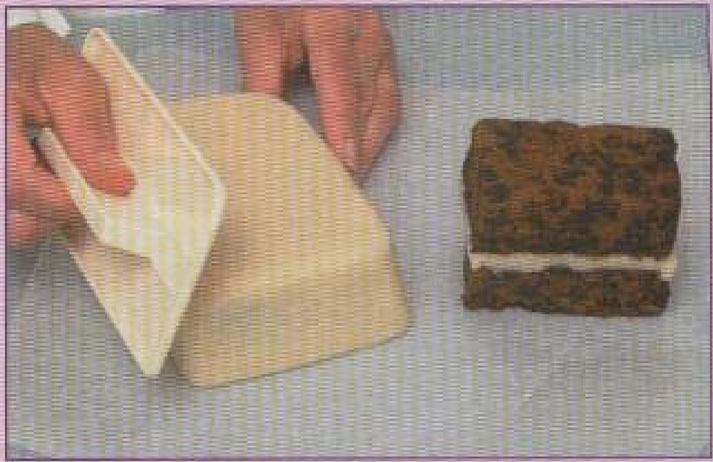
- fruit cake 20cm (8in)
- apricot glaze (Renshaw Scott)
- marzipan 1.5kg (3lb)
- sugarpaste amethyst 1kg (2lb) (M&B)
- sugarpaste 2kg (lb) white (Regalice)
- flower paste
- white vegetable fat
- icing sugar for dusting
- paste colour cyclamen, lilac and bluebell (SK)
- cornflour for dusting
- silver-coloured sugar dragees 2mm and 8mm (SK)
- lustre colour white iridescent (EA)
- lustre powder colour raspberry shimmer (EA)
- painting solution (EA)
- small amount of royal icing
- oval drum 33 x 38cm (13 x 15in) (Culpitts)
- waxed paper
- square and oblong cake cards
- large and small non stick rolling pin
- narrow spacers made from 1.5mm (1/16in) thick card
- smoother*
- knife and scriber tool*
- ball tool*
- large holly cutter*
- veining mats 1-4*
- small star cutter*
- tappit Christmas set*
- multi ribbon cutter*
- small pieces of foam
- geometric set*
- firm foam pad*
- set-square
- wide dowel rod
- tweezers
- paintbrush
- purple ribbon to edge board
- non-toxic stick glue

* Available from FMM - see their advertisement in this issue

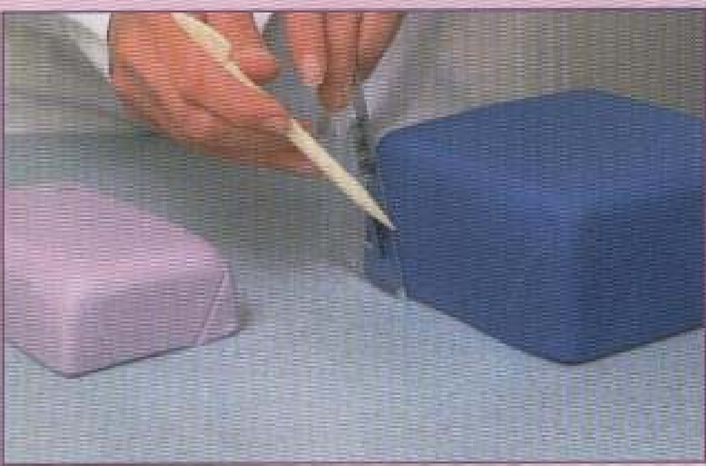


Preparation
With a sharp serrated knife, cut the cake up as shown in the diagram using a ruler as a guide. Place the cakes individually on waxed paper with the corresponding card boards under the cakes. Cover each cake with a thin layer of apricot glaze, and then cover with marzipan. This can be done in one of two ways: either all in one piece as you would for sugarpaste, or in separate pieces on the top and sides to give sharper edges as if you were going to royal ice them. Either way is fine, although the first method is quicker.

Board Covering
Roll out the purple sugarpaste, with icing sugar or white vegetable fat to prevent sticking, and use to cover the board. Trim the edges flush with the sides of the board. Place to one side to dry.



1 Cut one piece of cake measuring 7.5cm x 12.5cm (3in x 5in) through the middle to make two shallow oblong cakes. Cut one in half and stack up with a layer of marzipan in the centre. Brush all the cakes with apricot glaze and cover with marzipan.

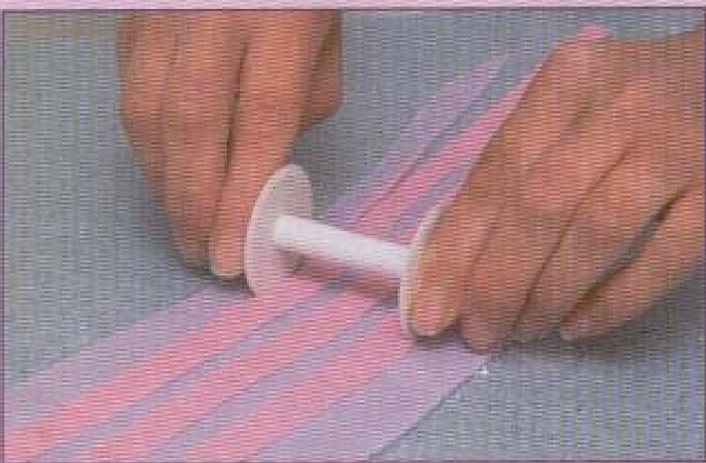


2 Brush the marzipan with a little cooled boiled water or alcohol and apply the sugarpaste in the usual way. Whilst the icing is soft, use a set-square and a scribing tool to mark where folds of the paper would be.

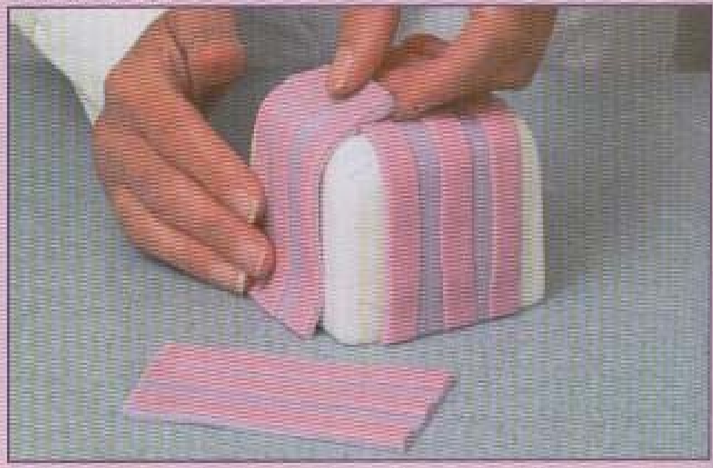
STRIPED CAKE



3 To make the striped ribbon roll out a long strip of lilac modelling paste (50/50 mix sugarpaste/flowerpaste). Roll out a long strip of cyclamen paste and cut into narrow 'ribbons'. Lay these, evenly spaced, over the lilac paste. Gently roll with a rolling pin until the pink paste attaches to the lilac paste.



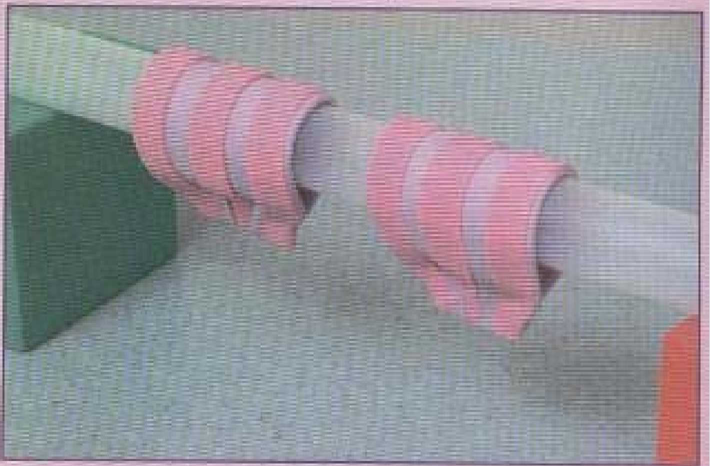
4 Assemble the multi ribbon cutter with all of the spacers and both plain cutting wheels. Roll it along the paste to cut out an even strip. Cut the strip into four 10cm lengths.



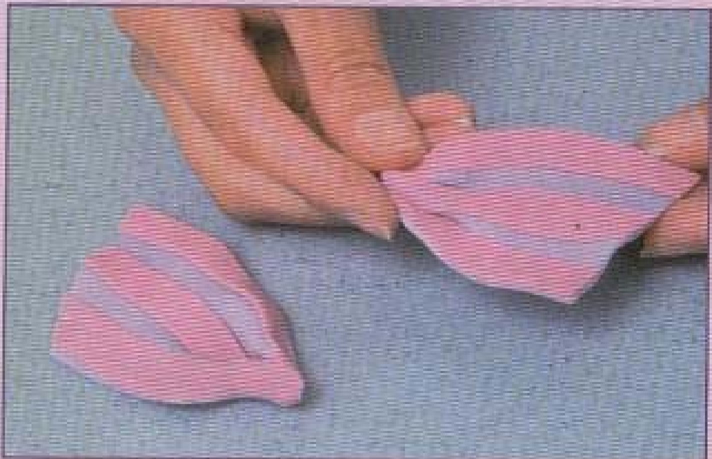
5 Dampen each strip lightly on the underside with gum glue and secure to each side of the square cake. Bend the ends over the top of the cake until they almost meet in the centre.

Cake Tip

You need to leave a gap of about 2.5cm (1in) square on the very top. This ensures that when the ribbon tails and bow are placed on the cake they all fit snugly together.



6 Join the ends of each loop together and trim the ends. Slide the loops over a thick, horizontal dowel to dry. Dampen the ends and fold the rectangles over to form loops. You may need to make more of the striped ribbon to make the bow.



7 Cut two more rectangles of ribbon paste and pinch one end of each. Cut the other ends of these rectangles at an angle to resemble ribbon tails and leave to dry.

Cake Tip

Set the ribbon tails on dimple foam, if desired, to give natural movement to the ribbon.

The multi ribbon cutter can be assembled in a variety of different ways to give plain and stitched ribbon effects. Simply unscrew the end and change around as required.

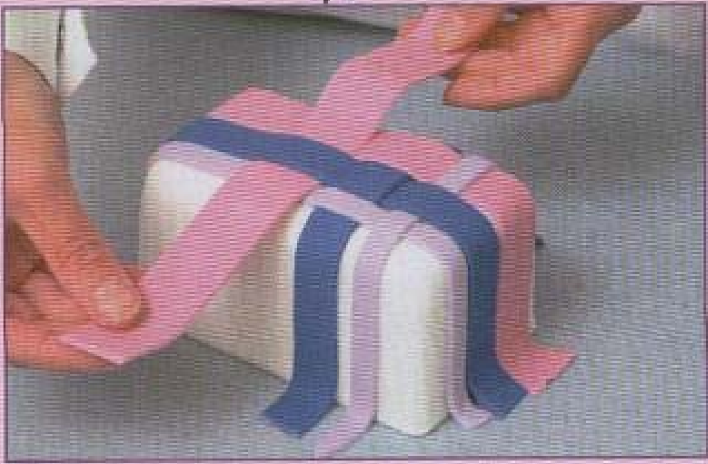


8 Position the bow ends on the cake so they almost meet in the centre and secure with a little royal icing. Cut and fold a strip of ribbon, and use to represent the knot (and hide the ends of the loops). Paint the ribbon, if desired, with raspberry shimmer and painting solution.

WOVEN RIBBON



9 Roll out a long strip of modelling paste between the narrow spacers. Once more use the multi ribbon cutter with the plain cutting wheels and all the spacers set in different positions to cut out varying widths of ribbon. Begin with the widest strip placed across the top of the cake.



10 Continue to add a few more ribbons, parallel to the first. Next, interweave another set of ribbons at right angles to the first. Interweave the ribbon paste to form the woven ribbons. Trim the ends neatly with the base of the cake.



Alternate colours, widths and textures, as you wish, but try to keep your design fairly simple so that it does not become too busy.

SNOWFLAKE & ROSETTE CAKE



11 Roll out white flower paste between narrow spacers and use the ribbon cutter set with a large spacer to cut a length of ribbon. Twist the 'ribbon' back on itself to form a pointed loop. Cut off the excess paste. Secure the ends with gum glue.



12 Repeat to make six pointed shapes. Cut out a circle of paste. Dampen the underside of the first shape with gum glue and place onto the circle. Continue making pointed ribbon loops in three sizes, as shown. Cut ribbon tails and make a loop for the centre.

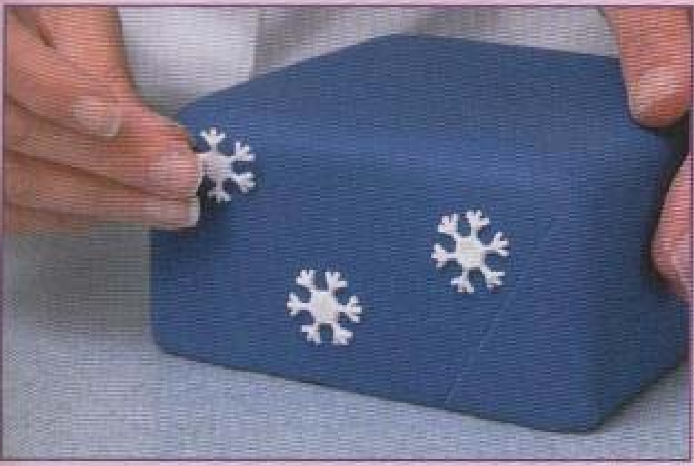


13 Whilst the paste is still pliable assemble the rosette. Starting with the largest shape, glue all the layers inside each other, positioning the points of each layer between those of the preceding ones. Secure the ribbon tails underneath with gum glue. Paint with white satin lustre dust and painting solution.

SNOWFLAKES



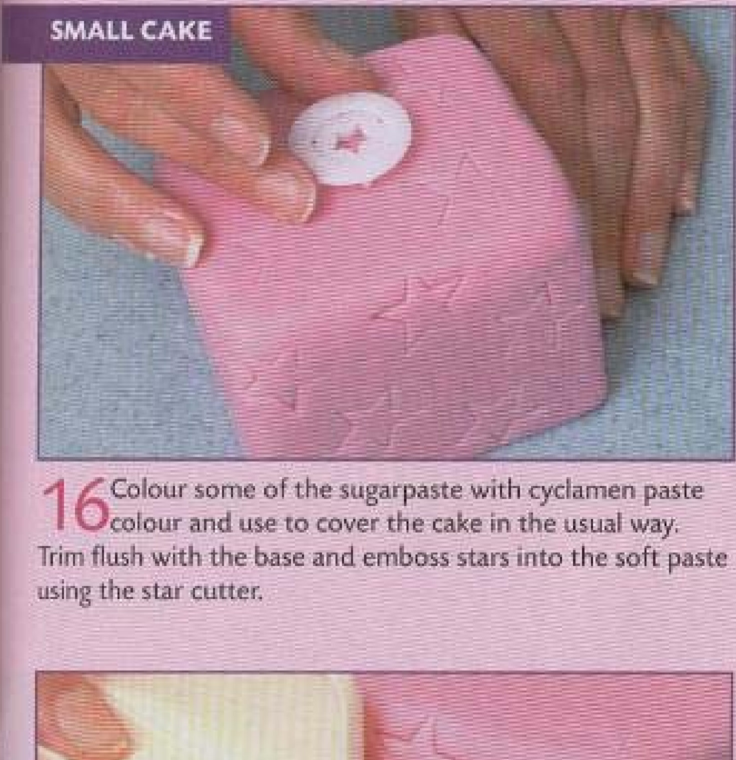
14 Roll flower paste thinly and lightly dust with cornflour. Place the Christmas strip cutter on the paste and slide back and forwards to cut the paste. Now tap the shape out of the cutter.



15 Paint the snowflakes with white iridescent painting medium. Attach to the cake using either gum glue or clear alcohol.



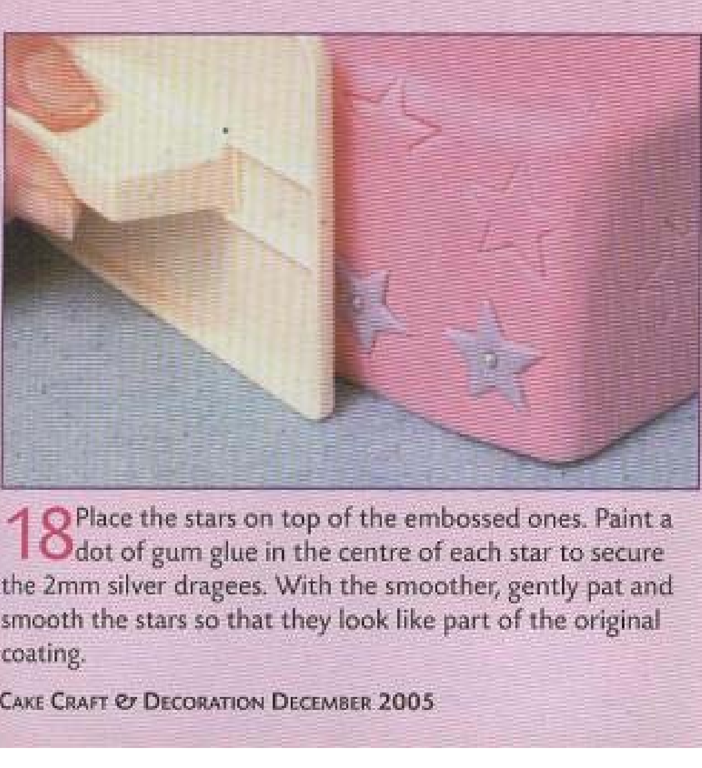
SMALL CAKE



16 Colour some of the sugarpaste with cyclamen paste colour and use to cover the cake in the usual way. Trim flush with the base and emboss stars into the soft paste using the star cutter.



17 Colour a little flower paste lilac, roll out paste finely and cut out star shapes using the same star cutter.

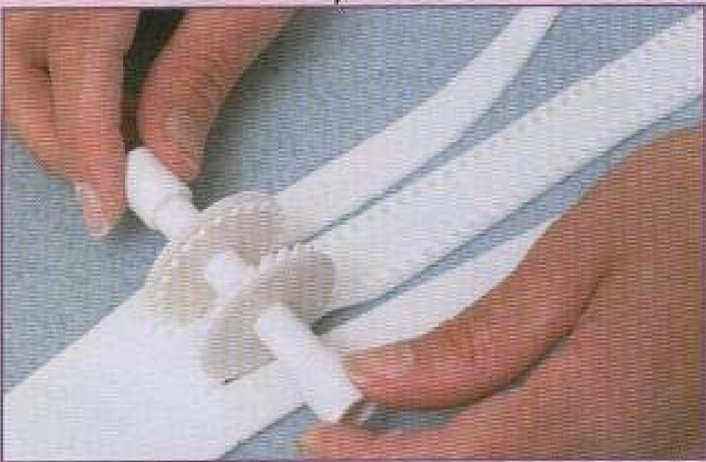


18 Place the stars on top of the embossed ones. Paint a dot of gum glue in the centre of each star to secure the 2mm silver dragees. With the smoother, gently pat and smooth the stars so that they look like part of the original coating.

SHALLOW OBLONG CAKE

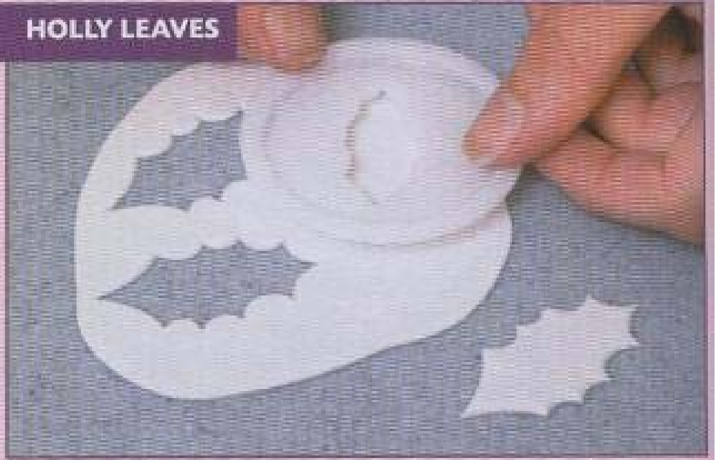


19 Cover the cake with lilac coloured sugarpaste. The ribbons are made from a blend of sugarpaste and flower paste rolled out between narrow spacers. Assemble the ribbon cutter using the plain cutting wheels and the stitch wheels, set with a large spacer.

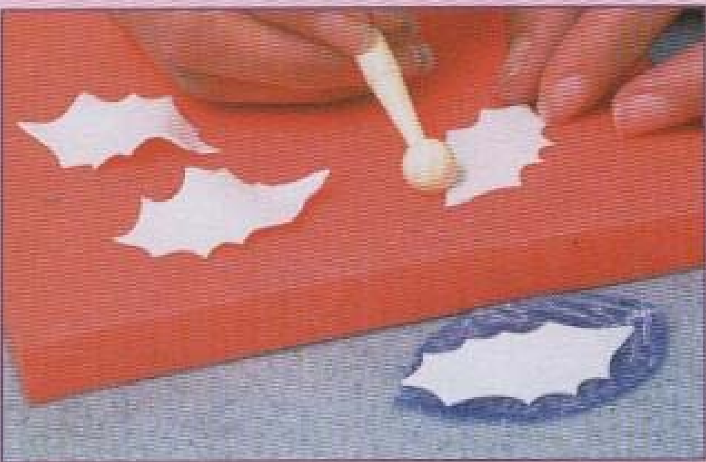


20 Divide the cake evenly. Roll the cutter firmly along the paste and cut out the required length of paste. Position the ribbon in place beginning with the centre line. Secure with gum glue.

HOLLY LEAVES



21 Using white flower paste, roll out finely and cut out three large holly leaves.



22 Place on a firm foam pad and soften with a ball tool. Press each leaf down on the leaf embosser to vein, then tweak the points this way and that. Lay the shaped leaf on crumpled paper to enable it to retain its shape, and leave to dry.



23 When hard, paint the holly leaves and the ribbon with the white iridescent painting medium. Arrange the holly leaves on top of the cake and secure in place with a dab of royal icing. Add silver dragees for berries (you may find a pair of tweezers helpful for this job).

Cake Tip

Christmas wrapping paper is a particularly good source of inspiration for decorative ideas.



Sweet talk... information update

If you are a manufacturer or a supplier of cake decorating goods, we can include information about your product on these pages. Please send us details and either a photograph or some product to photograph.

Please check that you have added your own address and the item you would like to receive then post it off to PO Box 3693, Nuneaton CV10 8YQ for entry into the draw.

A Cake For Christmas Part 2



10 to give away

Following on from the success of Karen's first Christmas cake book, part 2 is now available. This 36 page paperback book contains fifteen delightful designs from the amusing and appealing to the traditional or contemporary, there is a design for every level of ability. Available from sugarcraft outlets price £6.99 or send a cheque for £7.99 (includes £1 P&P) to Karen Davies, 4 Goodakers Meadow, Arrowe Park, Wirral, CH49 5NA. Tel: 0151 677 0141.

Write **A Cake For Christmas Part 2** on your entry.

Butterfly Mould

3 sets to give away

Knightsbridge PME limited is delighted to announce a new range of silicone moulds. These top quality silicone moulds are handcrafted in the USA and they are currently able to offer over 60 different designs. The moulds are made of the highest quality silicone that will withstand temperatures from below freezing to 450°F.



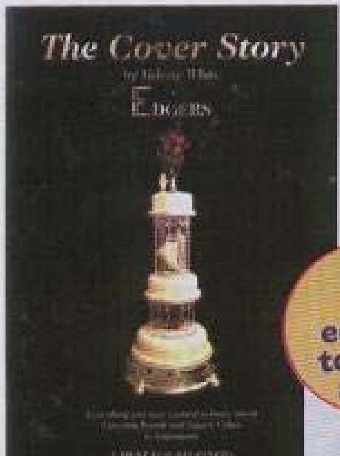
We have 3 butterfly moulds for our readers which retail at £10.35 and can be used in a strip around a cake or as individual butterflies. They would look delightful on a wedding or other celebration cake.

Write **Butterfly Mould** on your entry.

The Cover Story

This 63 page paperback book is a must for beginners to cake decorating written by Valerie White. Shown in great detail is how to marzipan, sugarpaste, dowel, and cut into equal sized portions both fruit and sponge cakes, with full step by step instructions using the specially devised Edgers tools which make creating a perfect covering so much simpler.

The book retails for £8.99 and is available from good sugarcraft outlets or by calling 0191 4137091.



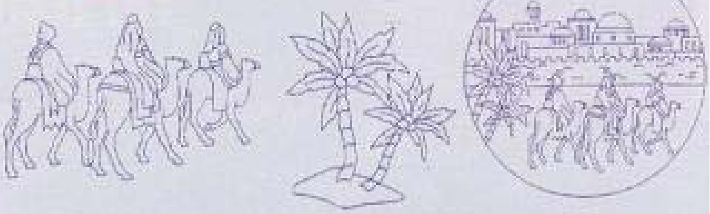
We have one copy of the book and three vouchers (one £10.00, two £6.00) that can be spent on any of the Edgers's products.

To enter the draw for one of these items write **Edgers** on your entry.

5 edgers to give away

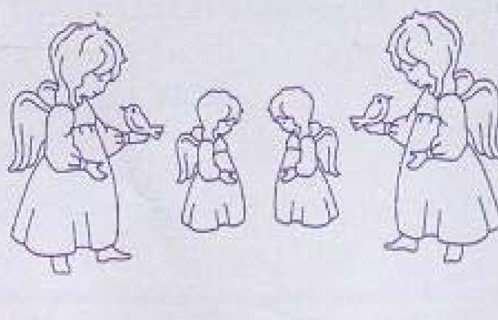


10 sets to give away



JEM New cutters for Christmas

JEM have added 2 new sets of cutters to their popular range, Cute Angels and Bethlehem Christmas Scene.



We have 10 sets of these cutters to give away. Write **Angels** or **Bethlehem** on your entry.

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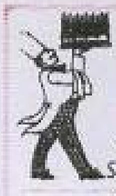
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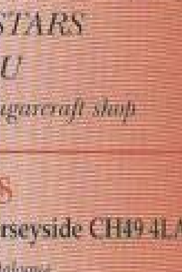
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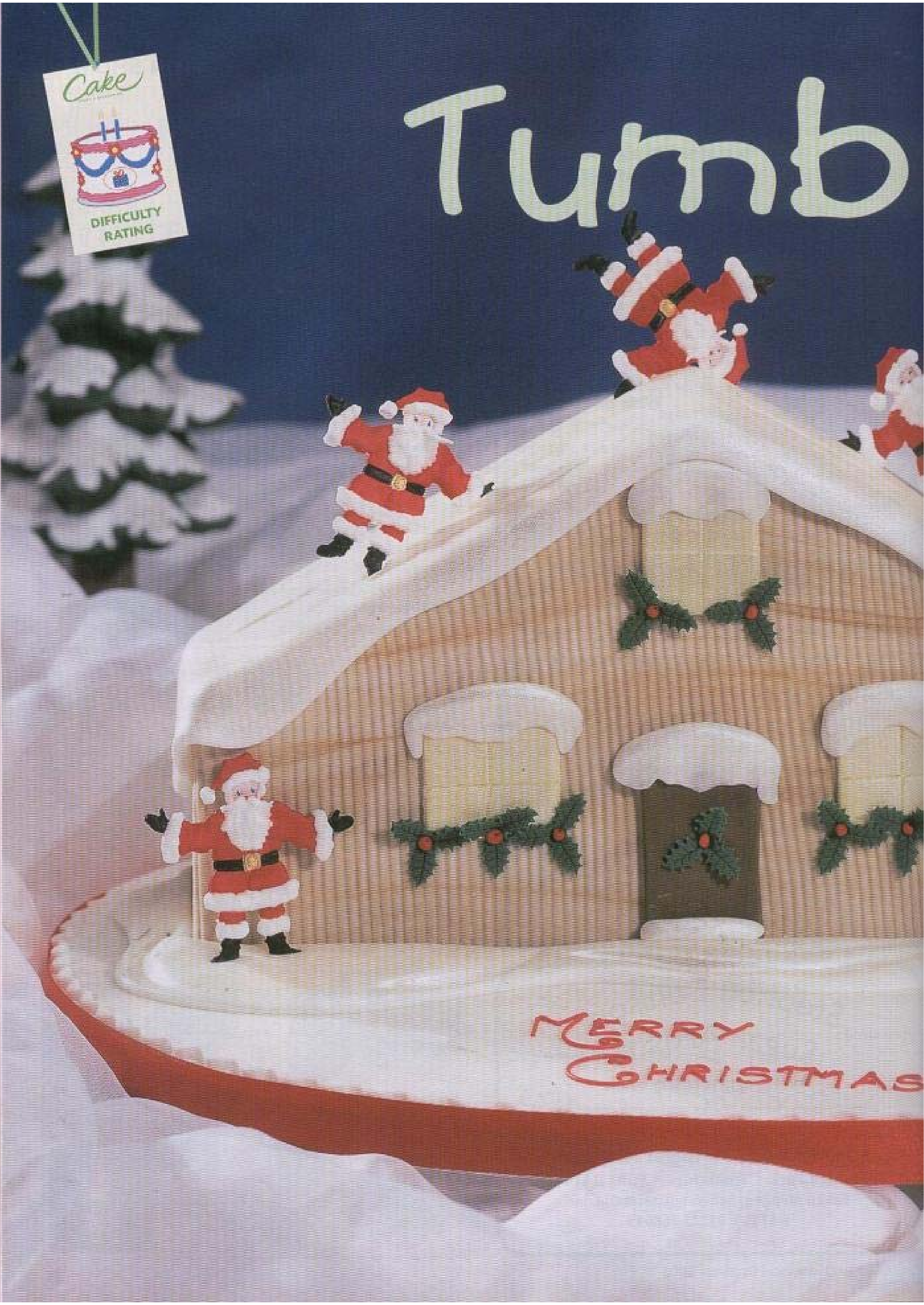
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Cake
DIFFICULTY RATING
Tumb
MERRY
CHRISTMAS

ling Santa





By Pat Trunkfield

The inspiration for this cake came from a fun conversation with a friend and the idea just kept growing. So David this design is for you and it just goes to show that ideas for cakes can be found in everything that we say and do.

YOU WILL NEED

- hexagonal cake this will make 2 cakes 25cm (10in)
- round cake drum 35cm (14in)
- white sugarpaste 1kg (2lb 4oz) (Wilton)
- white flower paste 50g (2oz)
- royal icing or softened sugar paste for piping 50g (2oz)
- powder food colour, white pearl and radiant gold (Sugarflair)
- paste food colour black, kelly green, brown, red red, lemon yellow and royal blue (Wilton)
- clear alcohol for painting
- three leaf holly plunger cutter (25mm)*
- embossed Father Christmas plunger cutter (55mm) *
- aluminium ribbed/smocking rolling pin *
- Christmas tree cutter set *
- cutting wheels and flower leaf modelling tool (number2) *
- wavy line plain crimper *
- icing tube 1.5 *
- gum glue
- paint brushes

* PME Products

Prepare the cake by cutting it in half and then coating in almond paste.

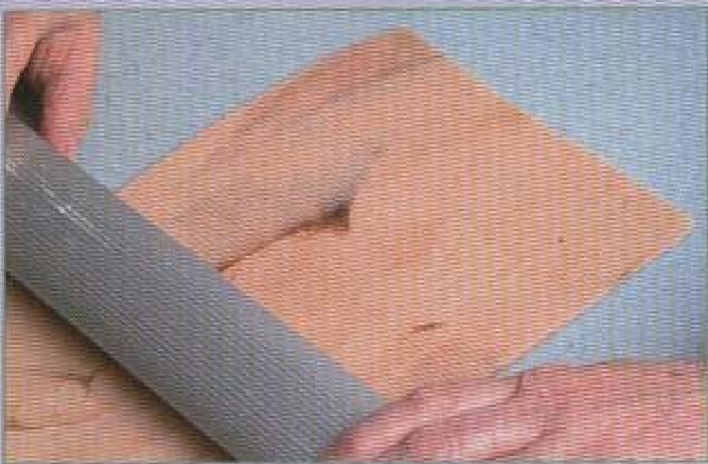
SANTA

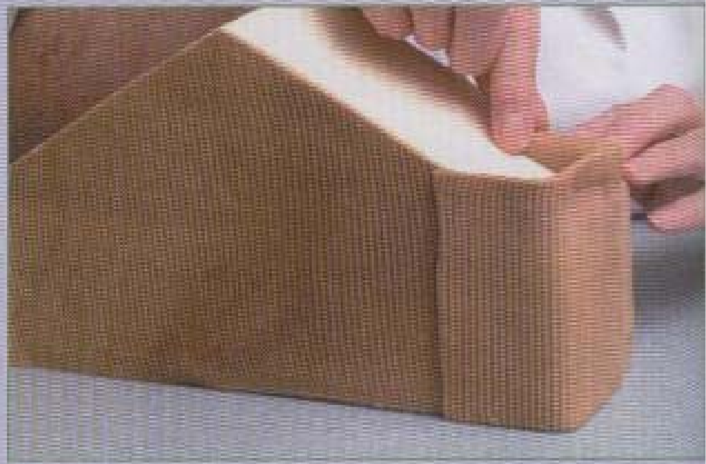




1 Cut out the Santa's first, as they require time to dry. Roll out the white flower paste finely, using cornflour for dusting. Place the cutter onto the paste and press down the plunger to emboss the paste. Cut out the shape and use the plunger once more to eject.

2 Place to dry for a few hours on a foam pad. Cut a few extra Santa's, as this will give you spare figures to practice the painting on if necessary.





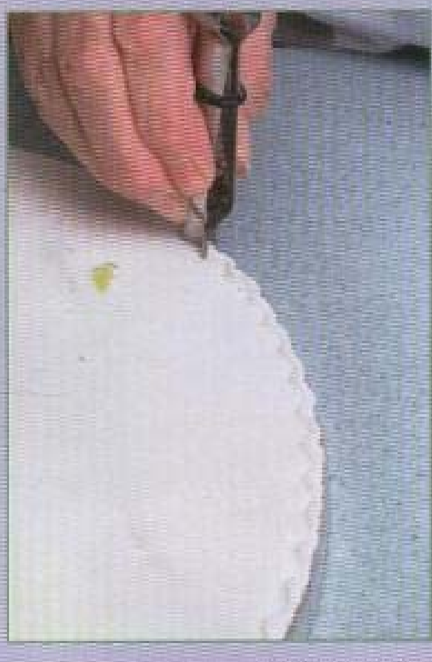
3 To coat the cake, lightly blend a little of the brown paste colour into half of the sugarpaste to create a marbled effect. Roll out the paste with icing sugar for dusting. Place on the ribbed rolling pin and roll firmly across the paste with an even pressure to obtain the texture.

4 Roll up the paste and unroll around the sides and secure in place with alcohol. Cut a wide strip of paste to cover one corner and add a small support of paste to create the chimney.

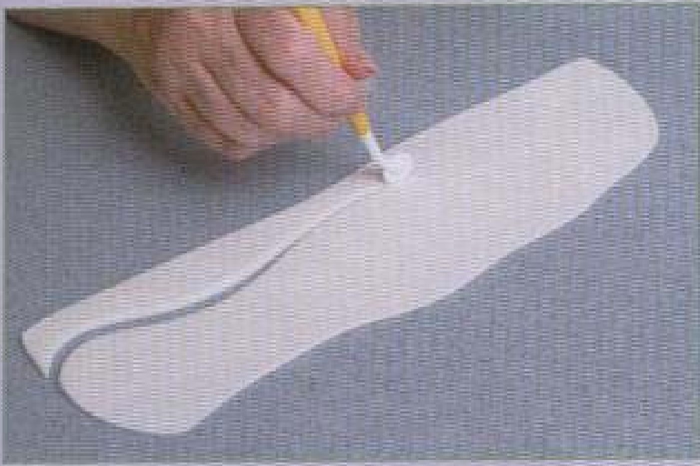
Cake Tip

CRAFT & DECORATION

Although this cake is made from a 25cm (10in) cake, by cutting the cake in half it will naturally create two cakes that will look a lot larger than the same quantity of cake mix in a smaller pan.



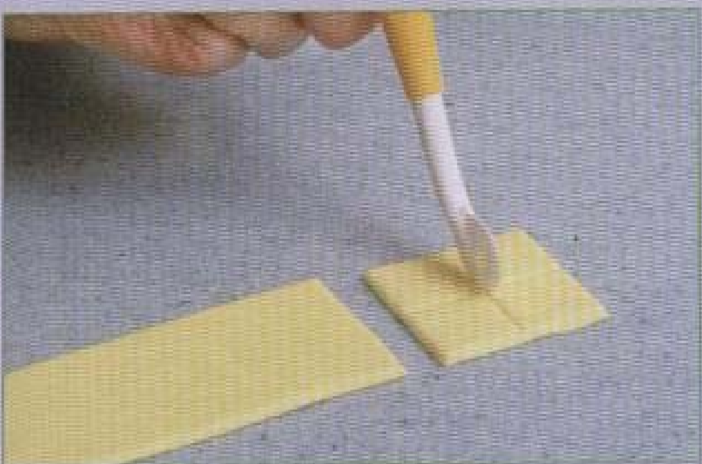
5 Cover the cake board with white sugarpaste and use the wavy line crimper to trim the edge of the board and the chimney. Crimping - use the rubber ring to set the space of the blades, insert the crimper into the paste, gently squeeze and release. With this crimper, ensure that the design overlaps slightly every time to ensure a smooth even finish.



6 To trim the roof and house with snow, roll white sugarpaste out evenly. Use the cutting wheels to gently curve and shape the edges of the paste.



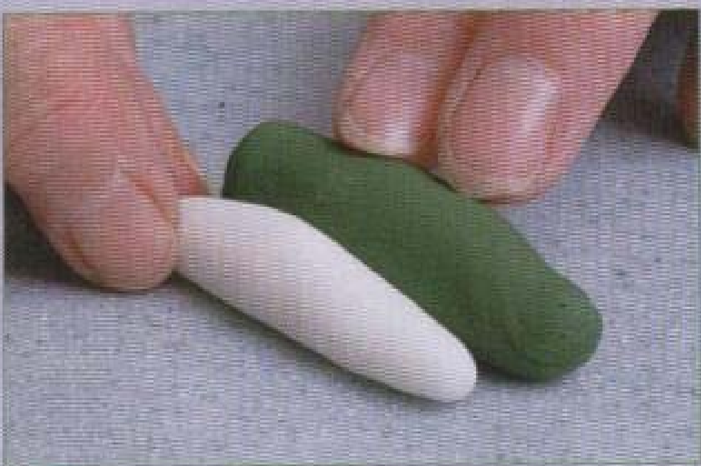
7 Soften the edges of the paste with your fingers. Emboss long wavy lines, to add texture to the snow, with the wide end of the flower/leaf modelling tool. Brush with pearl colour before you attach the snow to the cake.



8 Cut out yellow squares of sugarpaste for the windows. With the cutting wheel, emboss a cross shape, to add detail to the windows. Make the door from brown paste.



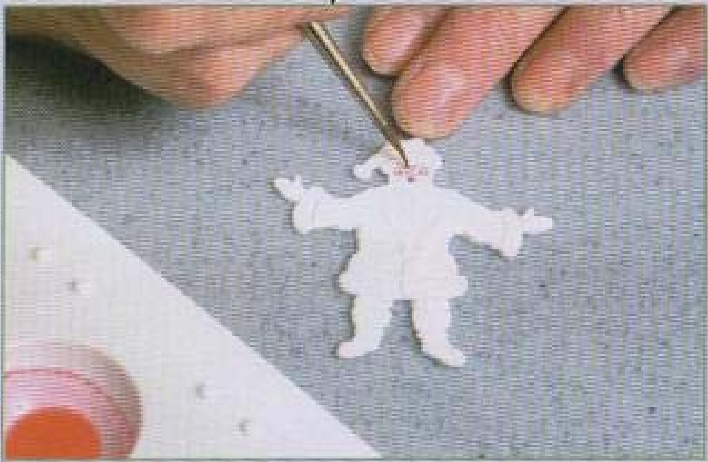
9 For the holly, roll out a small quantity of green sugarpaste fairly finely. Place the three leaf holly cutter onto the paste. Press down the plunger to obtain the veins, and then cut out. Lift up the cutter and use the plunger to eject the paste. Attach the holly to the cake with gum glue.



10 To follow the snow theme through, the trees are prepared complete with the snow effect. Mould a dark green piece of sugarpaste into a sausage shape and place alongside a smaller sausage of white paste.



11 Roll the two coloured pastes out together. Cut out the trees, carefully position the cutter to obtain the snow effect.





12 To paint Santa, use a blend of food colour and clear alcohol. Begin by painting the face a very pale pink colour, and then add in a red nose and colour the eyes.

13 To achieve a deep colour when painting the red coat, black boots and gloves, try to ensure that the use of the alcohol is kept to a minimum. A second coat of colour can be applied if necessary.

Cake Tip

CRAFT & DECORATION

Ensure that the food colour on the figures is dry before you attach to the cake, as the red colour will easily bleed onto white icing if not completely dry.



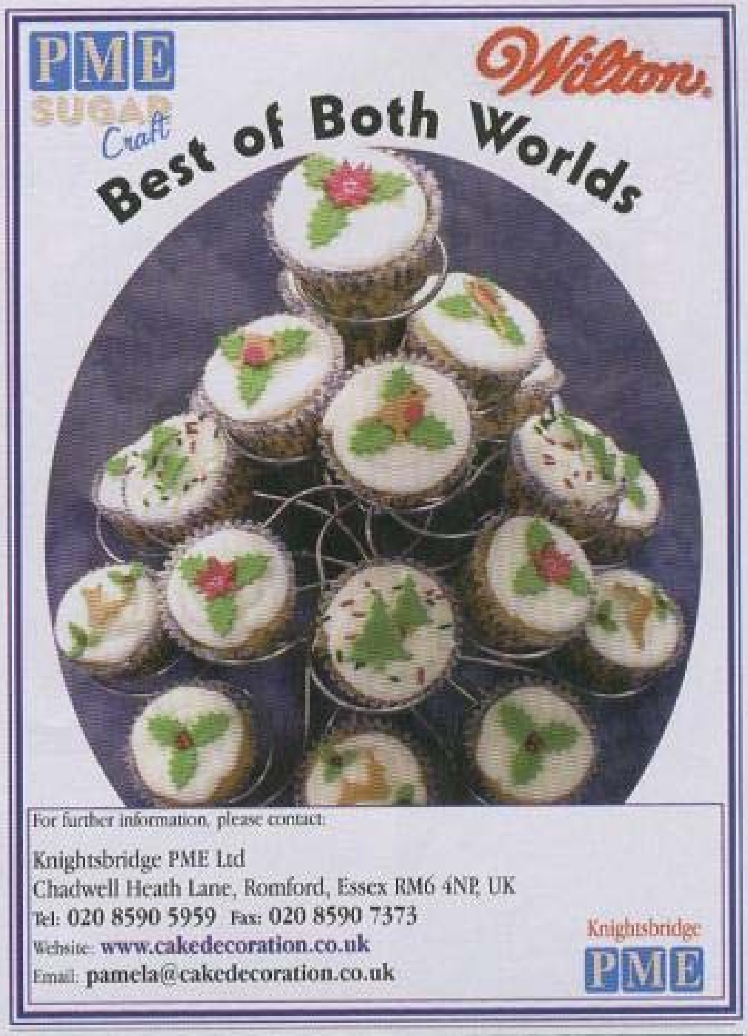
14 Place a small quantity of white royal icing into a bag with a number 1.5 icing tube and pipe the fur trim to his coat. Pipe his beard in the direction that it would naturally grow. Complete the decoration by adding in his moustache.



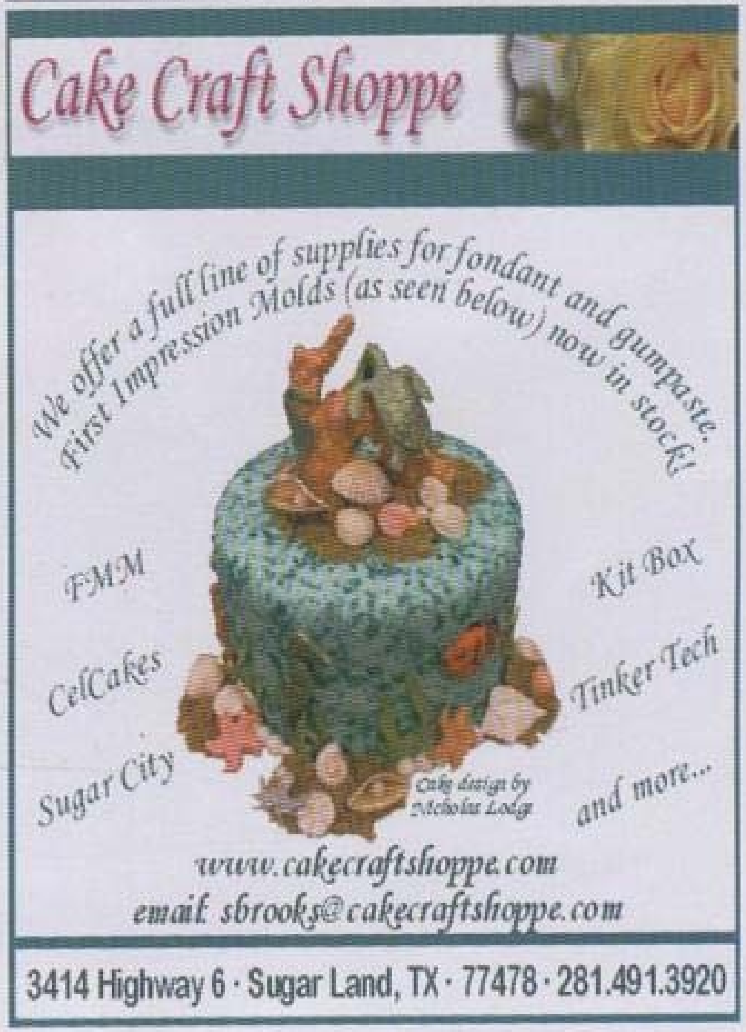
15 Attach the figures to the cake with royal icing. A small indentation can be made into the snow effect for extra support. Complete the cake with a piped seasonal inscription.




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Cake
DIFFICULTY RATING

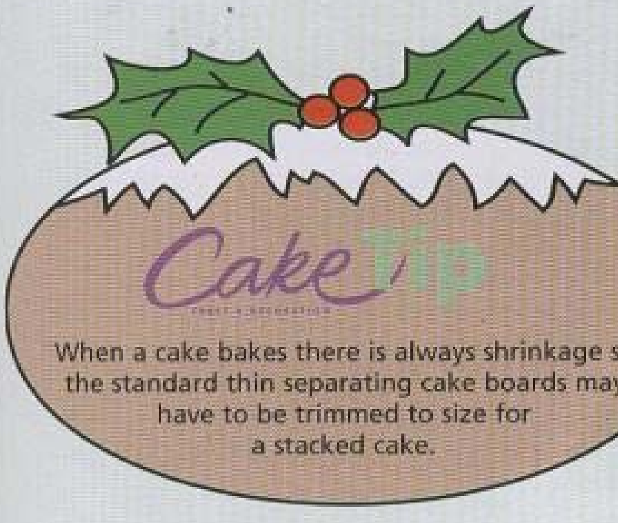
Shades of Sherbet

Violet and candy-floss FIZZ with super pearl and lime make this a perfect cake for the uptown bride.



by Kerry Vincent

Photography by Gene and Scott Johnson & Danni Le Grange, Hawks Photography, Tulsa, Oklahoma.



When a cake bakes there is always shrinkage so the standard thin separating cake boards may have to be trimmed to size for a stacked cake.

YOU WILL NEED

- 4in round cake with 4in sides placed on a 4in thin cake board covered with ivory fondant
- 6in round cake with 4in sides covered with ivory rolled sugarpaste on a 6in cake board
- 10in round cake by 4in deep, base cake covered with ivory sugarpaste on a 12in ivory embossed covered cake drum
- ivory sugarpaste 9lb (4½ kg) for covering the cakes and the side designs
- ivory flowerpaste 65g (2oz)
- non-stick pin
- ridged rolling pin
- varipin or Rosa's Roller
- dressmaker's wheel
- number 5 piping tube
- daisy stencil (CelCakes)
- super pearl and candy floss lustre dust
- purple and lime powdered food colouring
- tiny squares of parchment
- shallow celformer (CelCakes)
- dresden tool
- craft knife
- water, royal icing or gum glue

STENCILLED SIDE DESIGN



1 Cover the cakes with ivory sugarpaste then set aside to crust overnight.

2 For the stencilled flower side designs you will need violet, lime green, super pearl and candy floss lustre dust. Each stencil pattern is made in exactly the same way.

3 Prepare thin sheets of rolled sugarpaste and lay them over the top of the stencil.

4 Press the paste in firmly then turn the stencil over and apply the colour with a brush.

5 Mix the food colours with super pearl to make the desired sherbet coloured mixture.

6 Use the colours in a different order each time, as this will enhance the overall effect. Remove the excess dust from the surface and peel the paste away from the stencil. Place on a flat surface and very carefully cut around and between the edges of the petals with a very sharp craft knife.

PREPARATION OF THE STENCILLED CUT OUTS



There are five different patterns on the stencil:

1 Emboss the centre then add the veins with the dressmaker's wheel. With the number 5 tip press into the outer edge of the petals - two impressions per lobe.

2 Vein the petals and emboss the centre with the dressmaker's wheel. With the number 5.

3 Once again emboss the centre and petals with the dressmaker's wheel.

4 & 5 These stencils are smaller but the embossed application is the same as number 3.

Cake Tip

Outline the dusted circles in the centre for added accent.

SHAPING THE STENCILLED FLOWERS



1 Place a tiny piece of parchment into the base of a shallow former.

2 Make the shaped flowers out of flower paste with exactly the same technique.

3 After the flowers have been stencilled, cut out and embossed, place several into the formers and dry overnight. Arrange the petals in an overlapping spoke pattern if they seem a little too large and rigid for the space. Once the flowers are completely dry, glue them in place with royal icing - prop with foam until set.

4 Attach the completed stencilled and embossed flowers to the sides of each of the cakes randomly with water. Keep the design to scale by using more of the smaller patterns on the top tier and graduate down to the larger flowers on the lower tier. If the space becomes too small to fit an entire flower then cut it in half. Keep a flower for the top of the cake.

GROSGRAIN RIBBON BORDER & EMBELLISHMENT



1 Measure the circumference of each cake first.

2 Roll out long strips of sugarpaste according to the measurements taken then emboss with the ridged rolling pin, 'edge' the strips with the dressmaker's wheel.

3 Each cake will require a different width and length.

4in tier	=	$^1/_2$in x cake circumference.
6in tier	=	$^3/_4$in x cake circumference.
10in tier	=	1in x cake circumference.

4 Brush each strip liberally with super pearl lustre dust. Edge both sides with the dressmaker's wheel. Highlight the upper ribbon edge of the top tier with violet powdered food colouring, the second tier with candy floss pink lustre dust and the lower tier with lime powdered food colouring.

SOUTACHE



1 Encircle the cakes with the ribbon borders attaching with the barest amount of water then overlap at the back and trim the joins of each cake with a sharp craft knife.

2 Tie all the tiers together with thin strips of lime green and super pearl-brushed $^1/_4$in sugarpaste ribbons. Emboss each strip when rolling out with the ridged rolling pin then edge with the dressmaker's wheel. Attach to the cake sides winding in and out between the flowers in soutache fashion using the barest amount of water or glue.

TOP BUTTON



1 Roll out a thicker piece of sugarpaste run the ridged rolling pin over the surface then cut out a button using the base of a piping tip. Brush with a combination of super pearl and lime and attach with water to the centre of the flower attached to the upper surface of the cake.

2 **NOTE:** should you have a problem with side designs or ribbons slipping use royal icing or gum glue to attach the pieces.



ASSEMBLY ORDER

1 Centre and attach the largest cake onto the ivory rolled fondant covered cake drum with royal icing to secure it.

2 Add the grosgrain ribbon borders to each cake after it is stacked.

3 Attach the side embellishment.

4 Add dowel support in the lower two tiers.

5 Secure each tier with royal icing as it is added.

6 Drive a long dowel through all three tiers and nip off level with the top cake.

7 Centre, and then apply the daisy stencil cut-out on the upper surface of the first tier.

8 Attach the formed flowers.

9 Finally, add the embossed circle knob.

Bon appetite!


Cake
DIFFICULTY RATING

Christmas Tree Cake

PROFESSIONAL Renshaw CHOICE

The Christmas tree and festive holly provide the inspiration for this dramatic novelty Christmas cake. Visually impressive, this cake would form a perfect table centrepiece for the Christmas day celebrations. This design gives a variety of decorating ideas to create a traditional style tree but you could develop these to suit yourself and your actual Christmas decorations. You could have as much fun decorating this as your real tree!

YOU WILL NEED

- white marzipan 750g (1lb 8oz) (Regalice)*
- chocolate sugarpaste 150g (5oz) (Regalice) *
- sugarpaste bottle green, 500g (1lb) (Regalice)*
- sugarpaste, white, poppy, yellow, (Regalice)*
- small quantity of apricot jam
- small quantity of royal icing
- cake drum 15cm (6in) round
- cake drum 30cm (12in) round
- rich fruit cake 30cm (12in) square (cut through centre to enable you to cut out disks)
- coloured dragees
- edible glitter
- fabric textured rolling pin
- star cutter, small, large
- knife tool
- plastic tube 9 x 9cm (3.5 x 3.5in) round (for tree stand)
- wide red ribbon
- glue or clear sticky tape

* Renshaw

BOARD COVERING





1 Roll out 150g (5oz) chocolate sugarpaste onto a clean, dry work surface dusted with icing sugar. Place the sugarpaste onto a 25.5cm (10in) round cake drum that has been brushed with boiled water.

2 Mark with a fabric-textured rolling pin and create the floorboards by marking with a modelling tool.

TREE TRUNK



3 Cover a piece of plastic tubing with some wide red ribbon, securing it with glue or clear sticky tape.

SHAPING THE TREE



4 Cut out 8 fruit cake circles graduating down in size. Place the fruit cake rounds on top of each other. Brush the fruit cakes with boiled apricot jam. Place onto a 15cm (6in) cake drum, approximately the same size as the bottom cake.



5 Roll out marzipan on a clean dry surface dusted with icing sugar. Wrap the marzipan around the fruit cake creating a cone shape; ensuring the surface is smooth ready for decorating.

COVERING THE TREE



6 Roll out 500g (1lb) green sugarpaste to 3mm thickness, cut out holly leaves. Adhere the holly leaves to the marzipan with cooled boiled water, ensuring you overlap the leaves.

SWAGS



7 Make and add twisted ropes of pieces of poppy red sugarpaste to the covered tree to create swags.

CANDLES



8 On the join of each swag place a small cylinder of white sugarpaste to create a candle, pipe an orange cone of royal icing for the flame.

STARS



9 Cut out small yellow star shapes.

10 Stick the cut out star shapes, randomly around the tree.



CANDY CANES



11 Roll a very thin piece of white and poppy red sugarpaste into sausage shapes. Twist the two colours together and roll them smoothly together. Cut into 2.5cm (1in) pieces. Curl one end over to form the hook of the stick. Leave to set.



12 When set stick onto the tree with royal icing.



13 Stick on coloured dragees or you could pipe coloured royal icing for baubles.

TOP STAR



14 Roll out yellow sugarpaste and cut out a large star. Use a smaller star cutter to cut out the centre of the star. Leave to set.

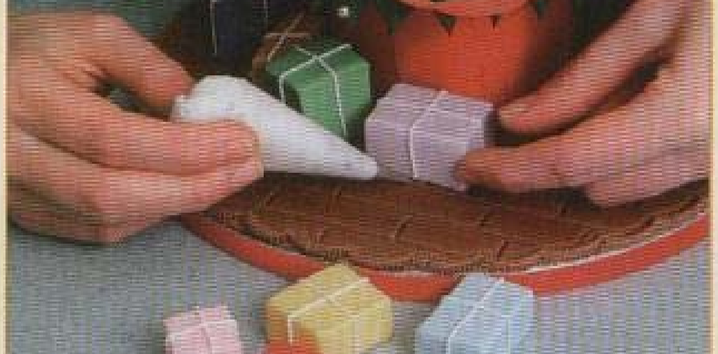
PARCELS



16 Cut out cubes of coloured sugarpaste for parcels and place under the tree.



15 Brush with water and sprinkle with yellow edible glitter. When set, stick on top of the tree with royal icing.

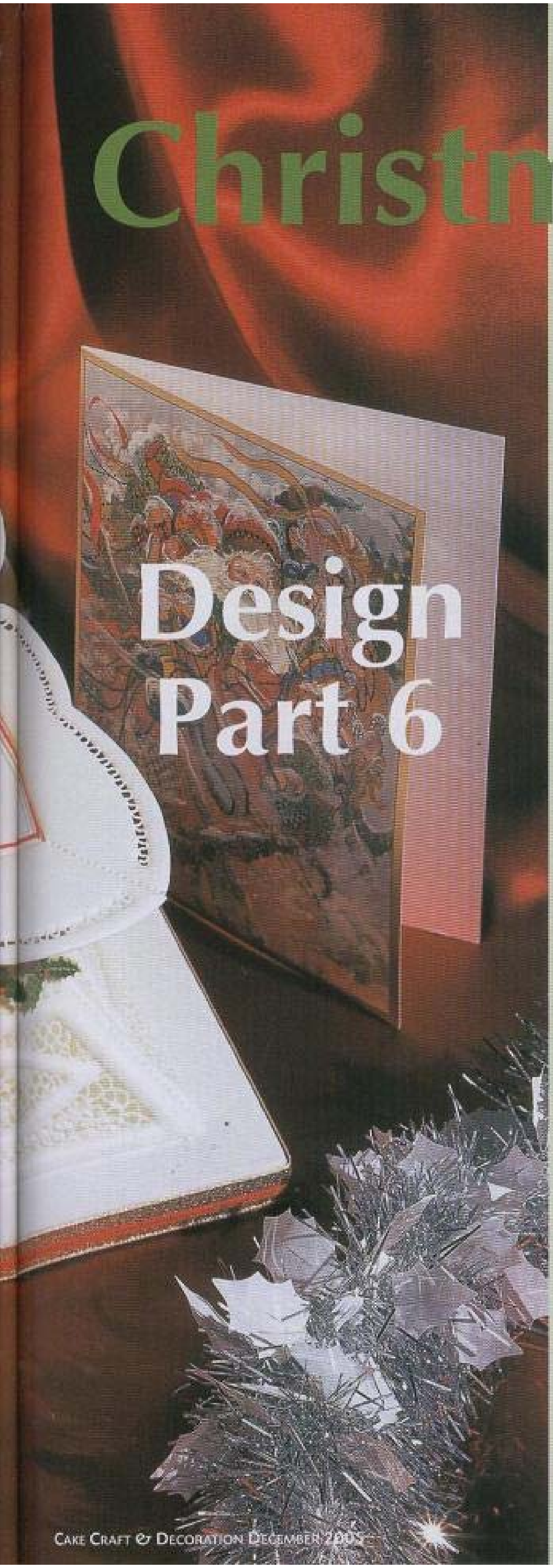


17 To finish the cake, stick narrow red ribbon around the cake board using glue.




Cake
DIFFICULTY
RATING

Christmas cake with Flanges



Design Part 6



by Nadene Hurst

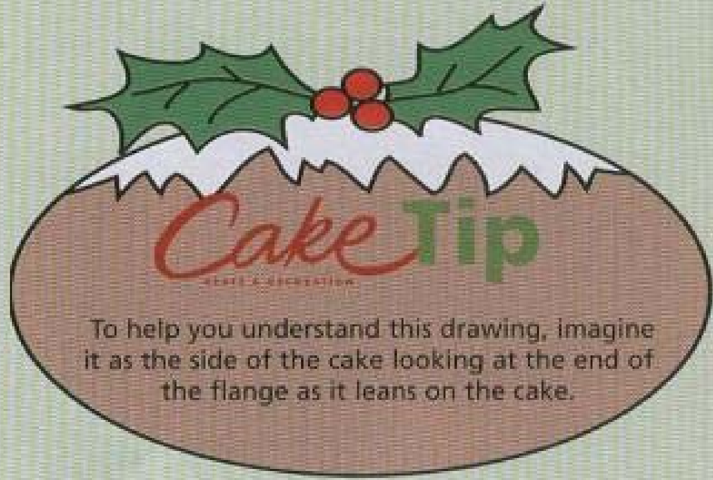
Flanges are considered to be an advanced technique of royal icing, partly because of the difficulty in handling them, and the need for very accurate piping, otherwise the pieces will not fit together neatly. Although seen most often on panel cakes, they also look very impressive on a conventional cake, with a matching collar as we have here.

YOU WILL NEED

- cartridge paper - A3
- rulers
- pencil - 2H
- ink pen - 0.1
- compass - 45 degree
- set square

FLANGE

1 Draw a line across the paper, and mark 20cm from A to B to represent the bottom of the cake. Draw a ninety degree line from A to C to represent the depth of the cake, here it is 7.5cm. Decide how far up the side of the cake you want the flanges to reach, here 3cm, and mark at point D. Decide how far you wish the flanges to protrude on to the board, and mark this length sideways from the bottom corner of the cake from A to E. Again 3cm. Join D and E and this length is the depth of the flange required.

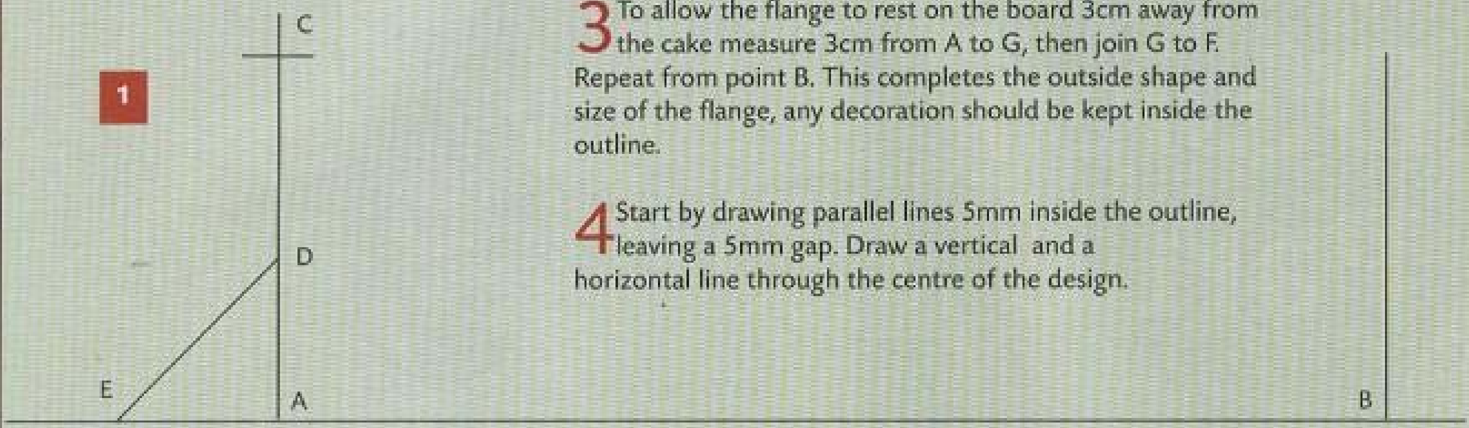


2 Draw a 20cm line to represent the cake line and draw a 90 degree vertical at both ends. Mark the depth of the flange, calculated previously, to point F and draw a line across for the top edge of the flange.

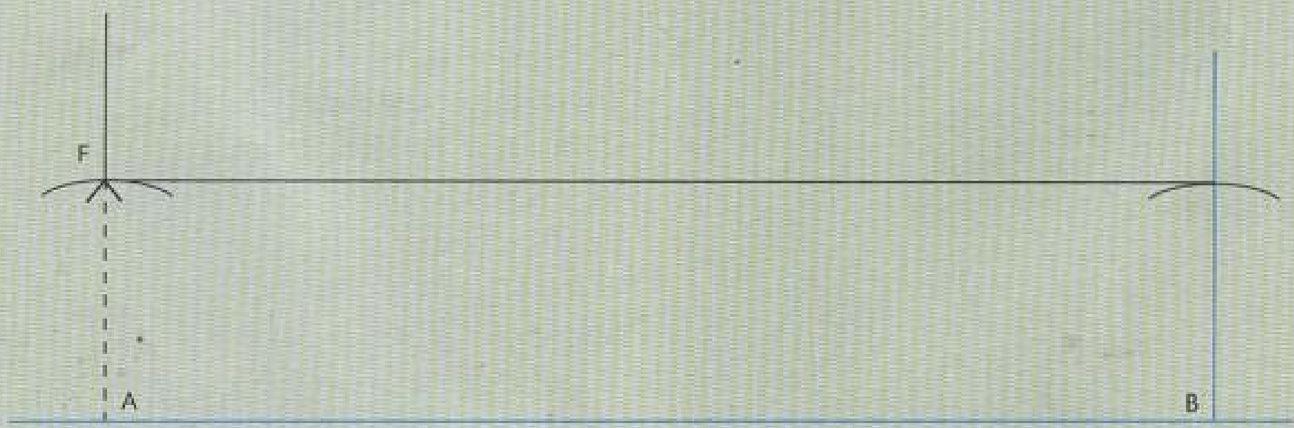
3 To allow the flange to rest on the board 3cm away from the cake measure 3cm from A to G, then join G to F. Repeat from point B. This completes the outside shape and size of the flange, any decoration should be kept inside the outline.

4 Start by drawing parallel lines 5mm inside the outline, leaving a 5mm gap. Draw a vertical and a horizontal line through the centre of the design.

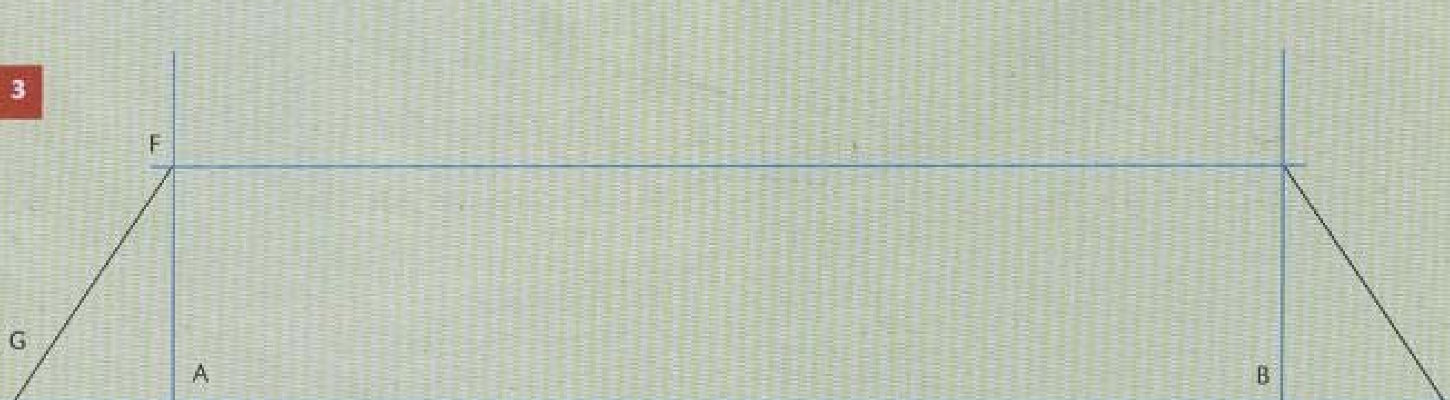
1



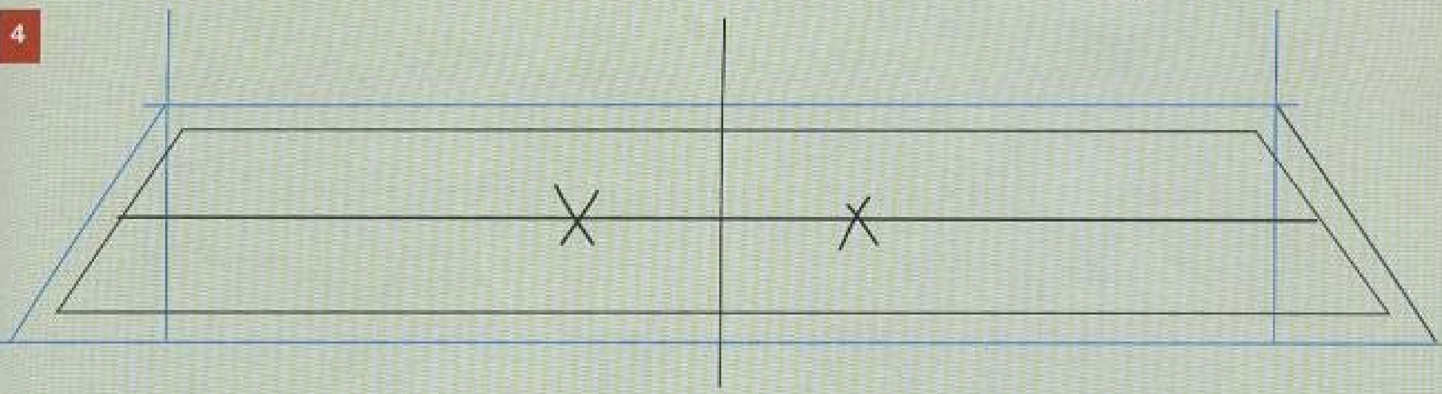
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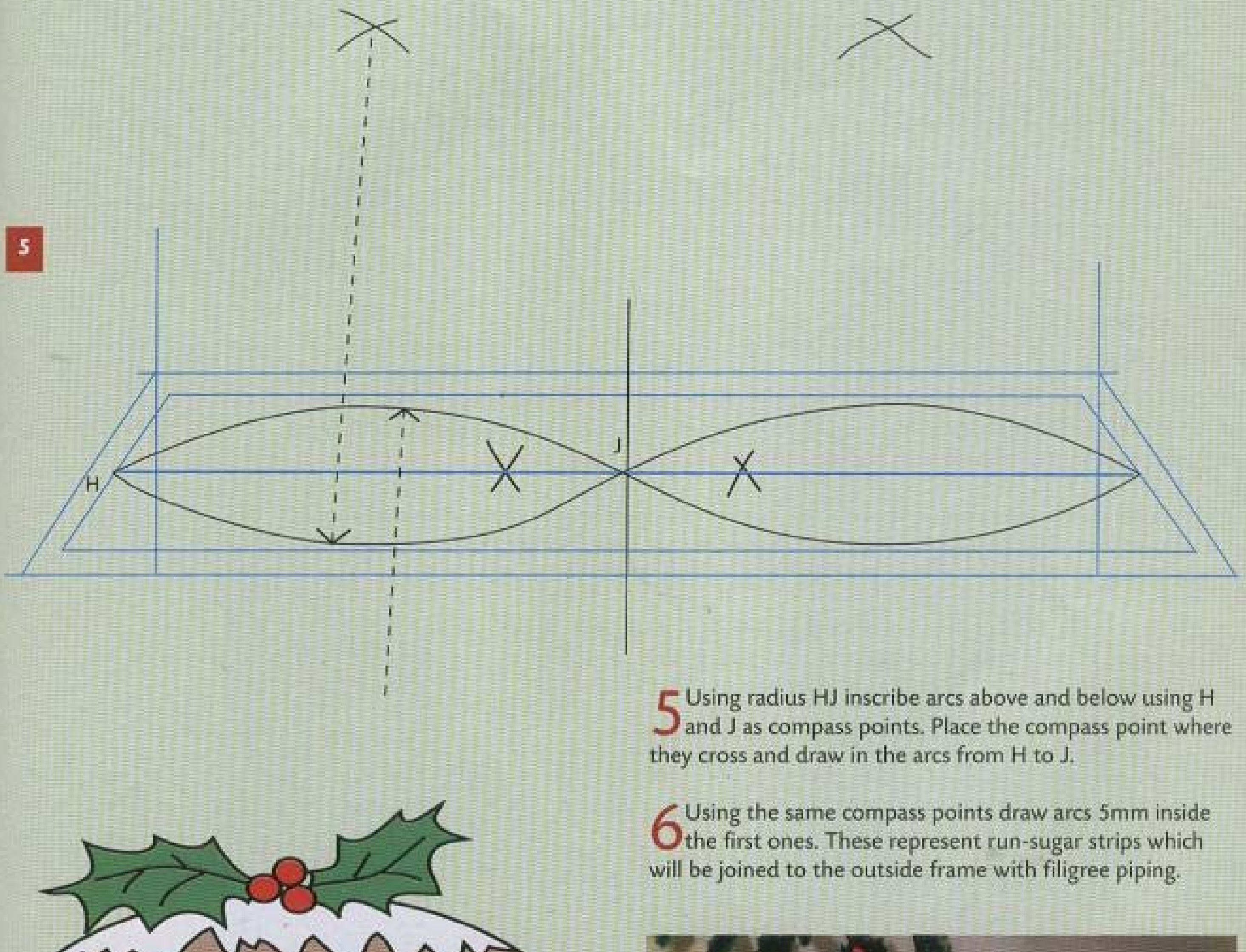
3



4



5



5 Using radius HJ inscribe arcs above and below using H and J as compass points. Place the compass point where they cross and draw in the arcs from H to J.

6 Using the same compass points draw arcs 5mm inside the first ones. These represent run-sugar strips which will be joined to the outside frame with filigree piping.

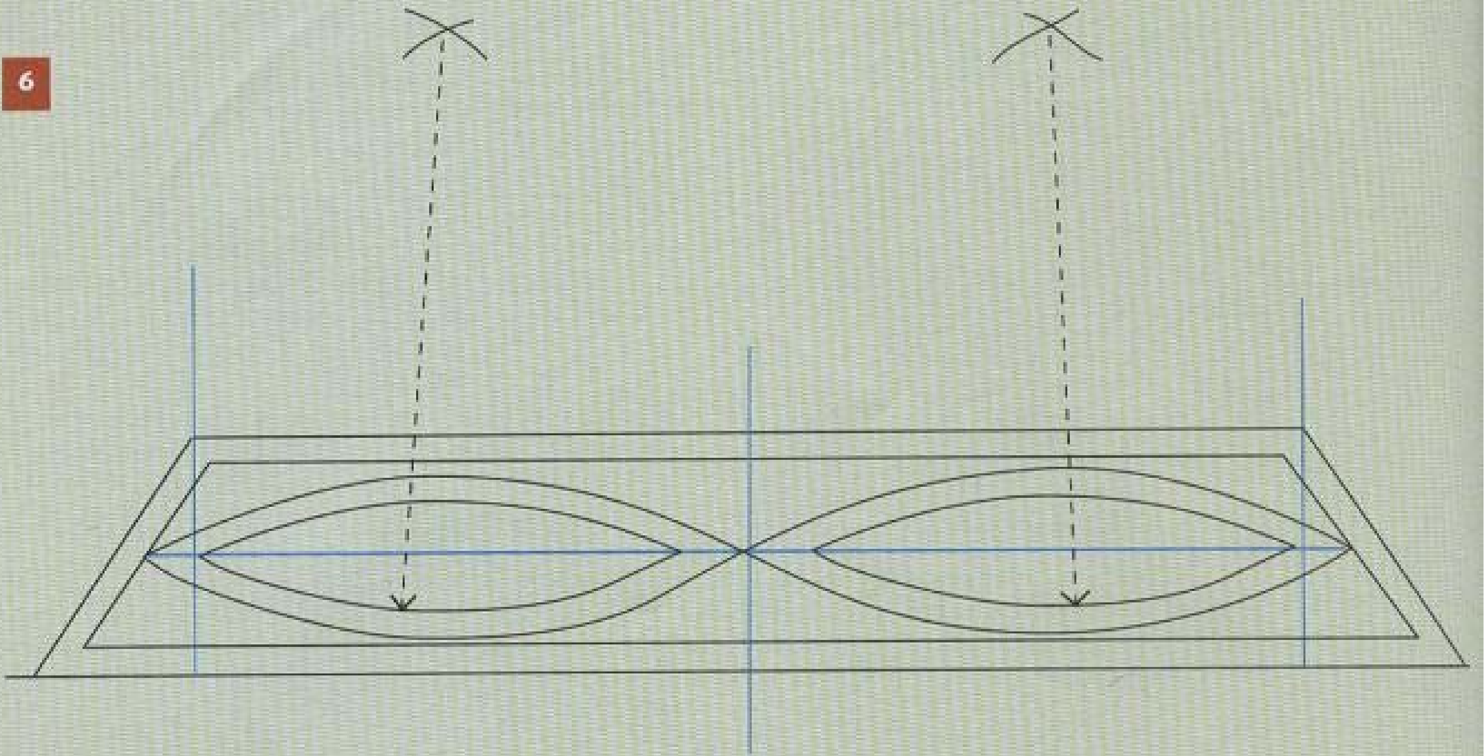
Cake Tip

For the greatest accuracy measure the length of the flange on diagram 1 using a compass, retain the radius and use it to mark the depth of the flange on diagram 2.



Close up of the filigree in the flanges

6



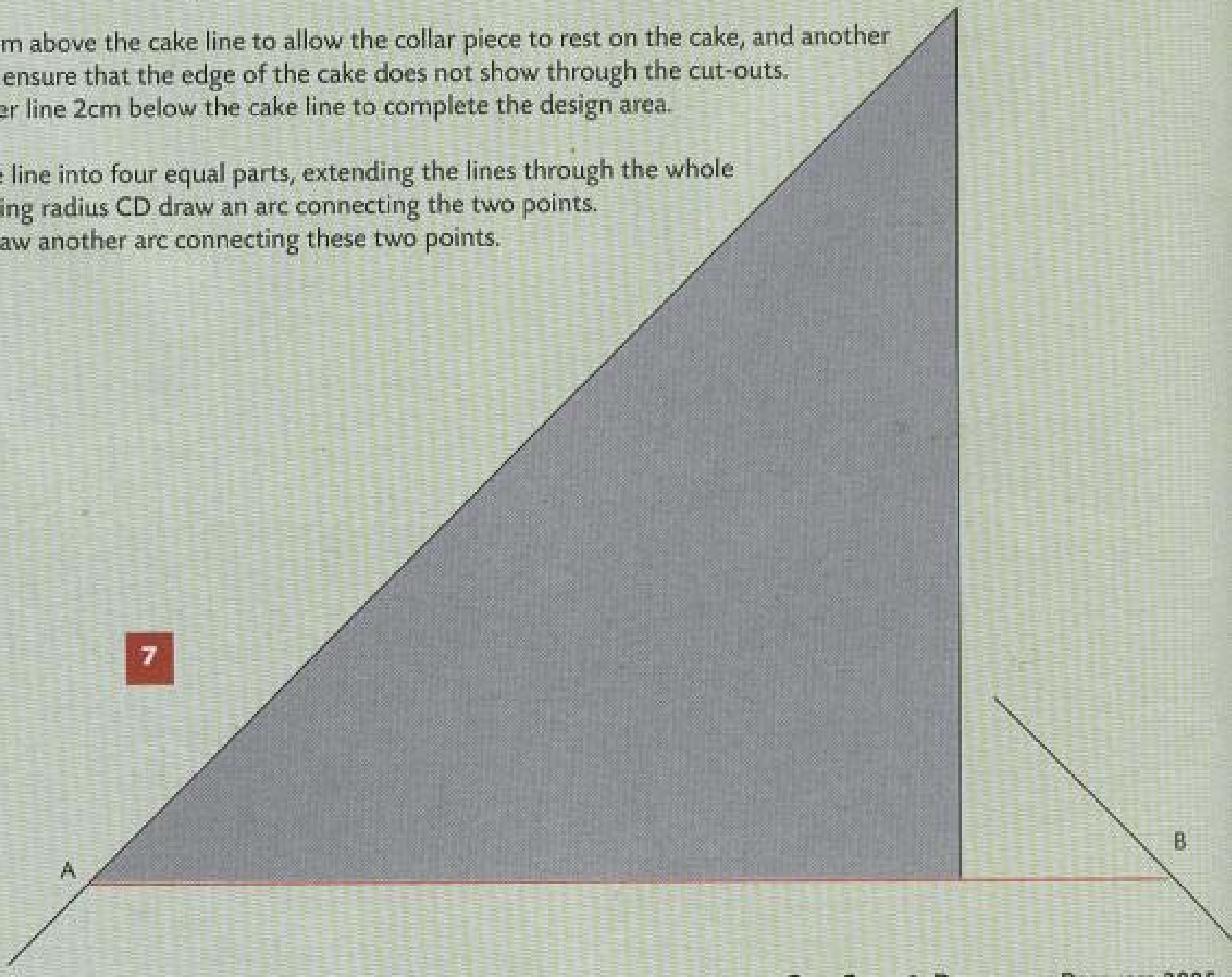
COLLAR

7 Draw a 20cm red line to represent the top edge of the cake. Using a set square, place the point at A with the base along the cake line and draw a 45 degree angle up from the point. Continue the sloping line below the cake line using a ruler. Reverse the set square and repeat at point B.

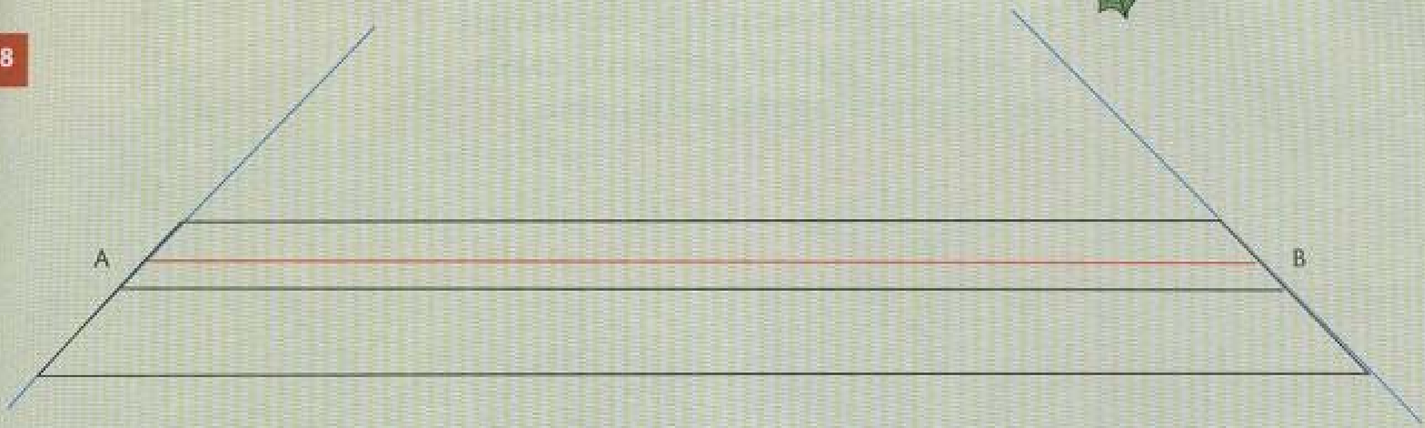
8 Draw a line 7mm above the cake line to allow the collar piece to rest on the cake, and another 5mm below to ensure that the edge of the cake does not show through the cut-outs. Finally draw another line 2cm below the cake line to complete the design area.

9 Divide the cake line into four equal parts, extending the lines through the whole design area. Using radius CD draw an arc connecting the two points. Using radius DE draw another arc connecting these two points.

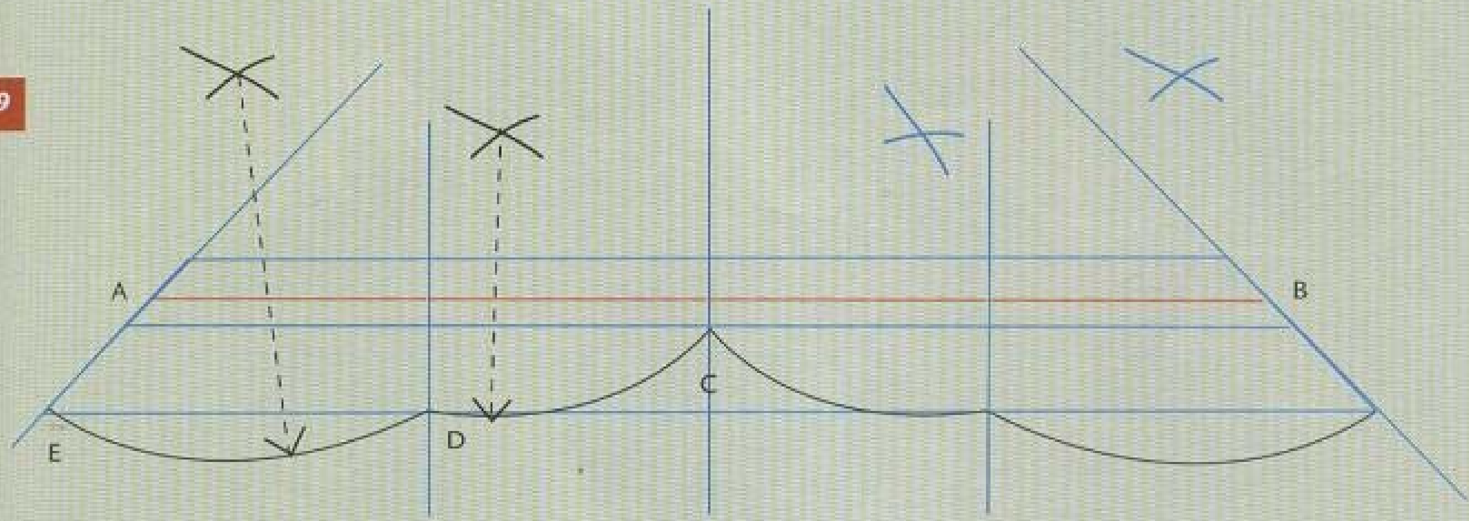
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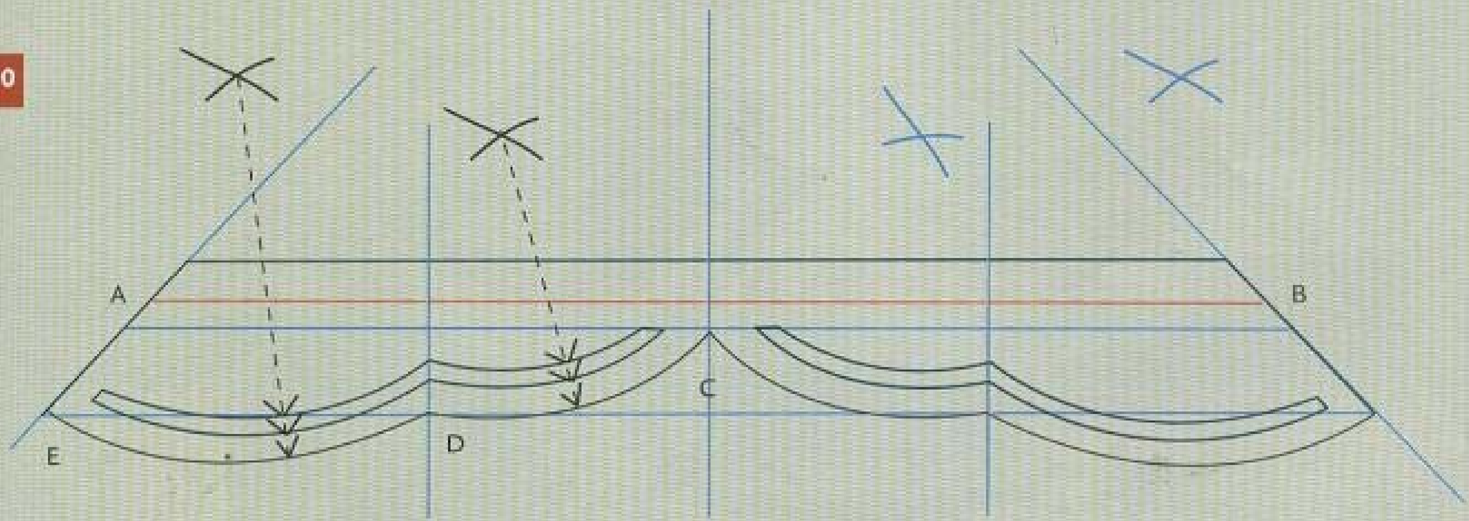
8



9



10



10 Draw two more arcs inside CD and DE one 5mm smaller and one 3mm smaller. The 3mm gap forms a thin cut-out which will be filled with piped filigree to match the flanges. Finish the ends of the cut-out 5mm from the side of the collar and 5mm from the cake line.



Close up of the cut-out in the collar

Picture Gallery

The spirit of Christmas is shown here in these wonderful Christmas cakes. You might recognise your name.



Sarah Vickery



Marie Grooby



Audrey Savory





Liz Burke



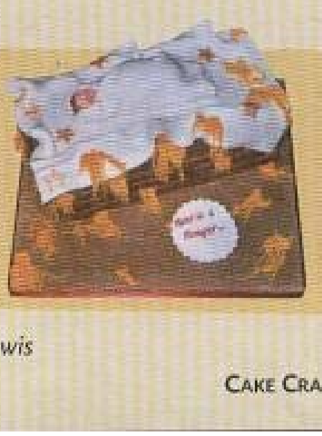


Josephine Van de Guchte









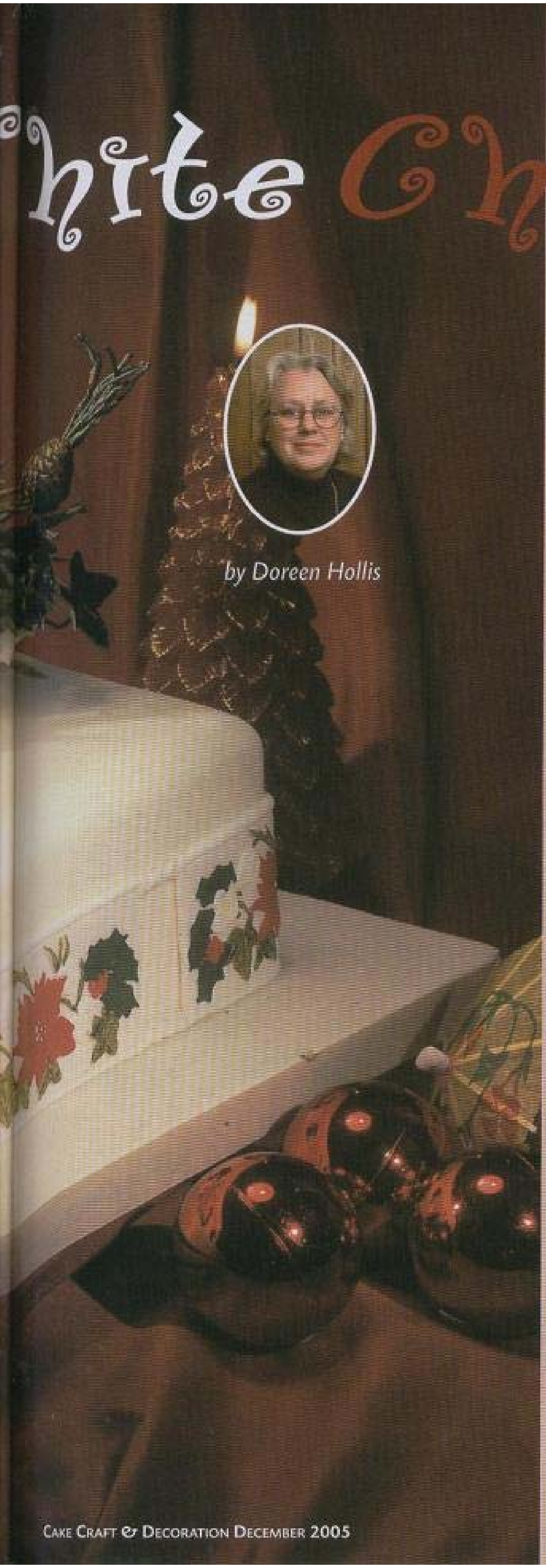


Margaret Lewis

A Red & W


Cake
DIFFICULTY RATING
Happy Christmas
To All The Family
Seasons Greetings
Happy Christmas
Let your Christmas greeting come
sincerely from the heart -
and its inner meaning unto all you will impart
Greet the stranger and the friend
with words that will convey
something of the wonder of
the gift of Christmas Day.

hite Christmas



by Doreen Hollis

There are many new colours of poinsettias now being grown and I think that the red and white one makes a change from the traditional red (keep a look out for the burgundy coloured one, it's absolutely stunning).

YOU WILL NEED

- square fruit cake 25cm (10in) covered with marzipan and celebration sugarpaste (Regalice)
- square cake board 33cm (13in) covered with celebration sugarpaste (Regalice)
- flowerpaste
- cornflour
- iso-propyl alcohol
- gum arabic glue (3 parts rose water 1 part gum arabic powder)
- white vegetable fat
- painting and dusting brushes of various sizes
- balling tool
- small palette knife
- cutting wheel (PME)
- 22 gauge naked wires (Hamilworth)
- 26 gauge green wires (Japanese)
- poinsettia cutter set (Country Cutters)
- poinsettia veiner set (V84 Country Cutters)
- holly cutter set (Country Cutters)
- holly veiner set (V85 Country Cutters)
- festive flowers side design mould (BR52 Country Cutters)
- seasons greetings mould (BR50 Country Cutters)
- poinsettia, ginko, rainforest, porcelina, and baby maize dusting powders (EA)
- holly leaf droplet colour (Sugarflair)
- green florists tape

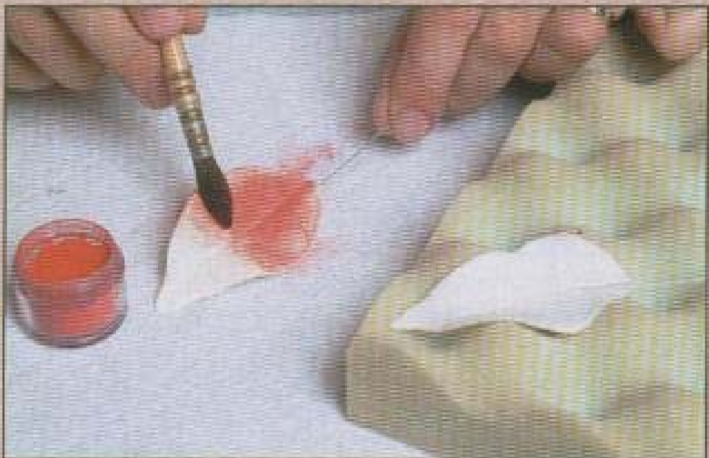
POINSETTIA FLOWER



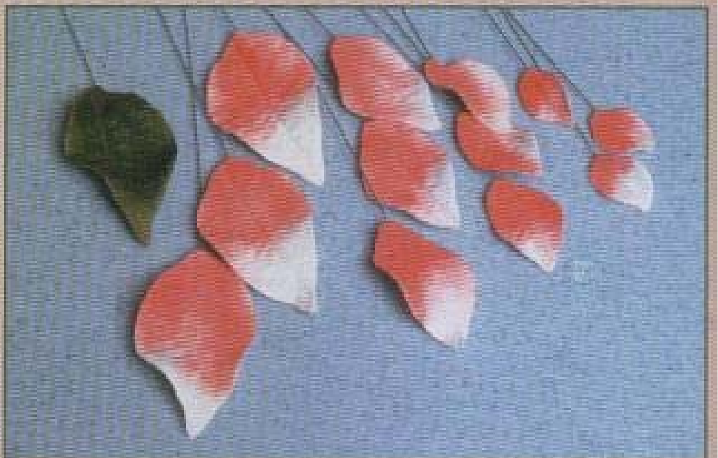
1 Roll out white flower paste onto a grooved board until it is thin. Remove the paste from the board and cut out a poinsettia petal; line up the groove in the paste with the centre vein of the petal.



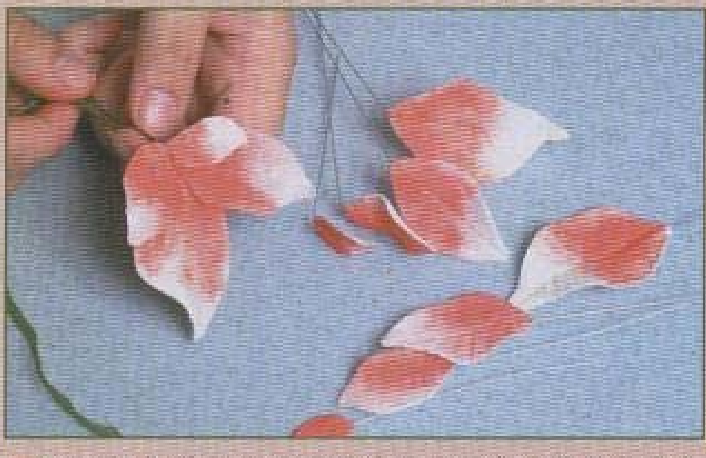
2 Insert a glued 26g green wire into the ridge for about 1cm (1/4in). Dust both sides of the petal with cornflour and place in the veiner and squeeze. Remove and place on a piece of dimpled foam to dry. Make 3 of each of the four sizes of petal, plus 1 or 2 green petals in the largest size.



3 Dust the bottom third to two thirds of each of the white petals with poinsettia dusting powder and the green petals with rainforest dusting powder. Pass each dusted leaf carefully and quickly through the steam from a kettle and leave to dry. This will set the colour.



4 Separate all the petals into their sizes, when they have all been dusted and steamed.



5 Bend each of the wires back from the petals. Start with a small petal and half width green tape, tape the next largest to the right of it. Add the next largest underneath the smallest to the left and the largest underneath the second smallest on the right. Tape down the wires to the bottom. Repeat until you have 3 taped pieces.

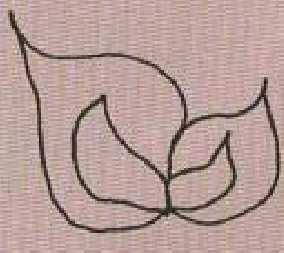


Diagram for Poinsettia

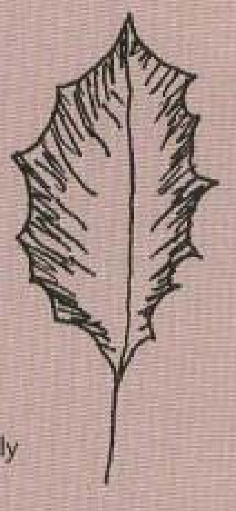
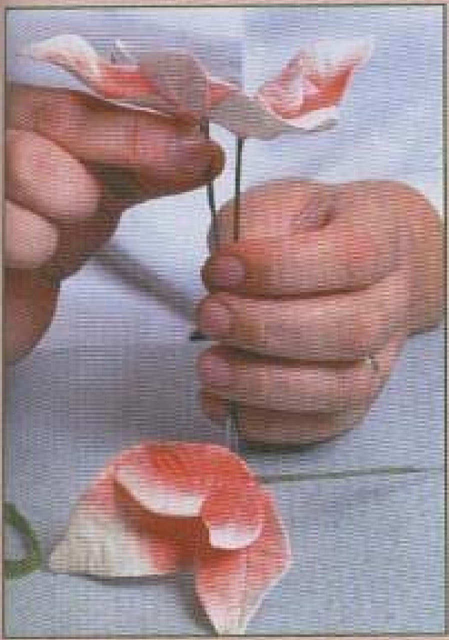
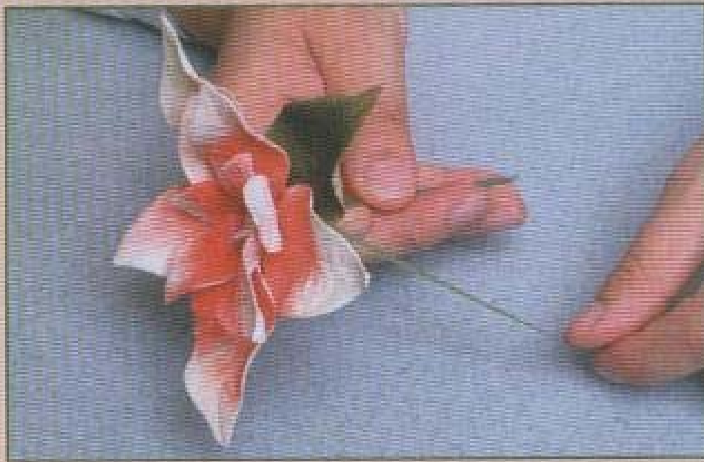


Diagram for Holly

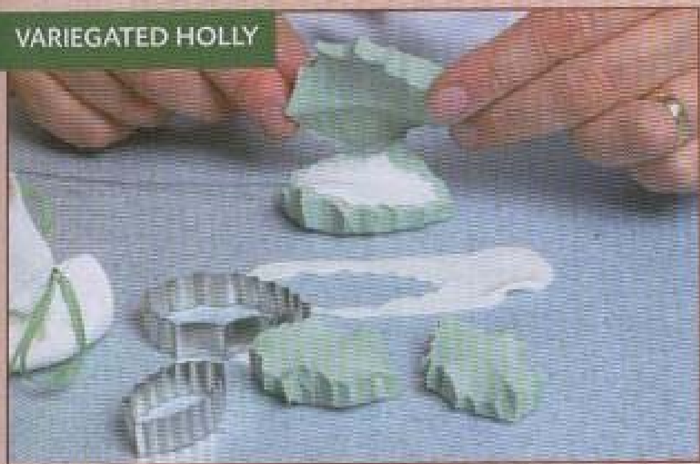


6 Tape the three groups of petals together so they are tight in the middle and all at the same level (I have chosen not to put any centres in the flowers deliberately as I noticed that some of the flowers did not have them).



7 Add the green petals after you have finished the flower about 1cm below the bottom of the flower.

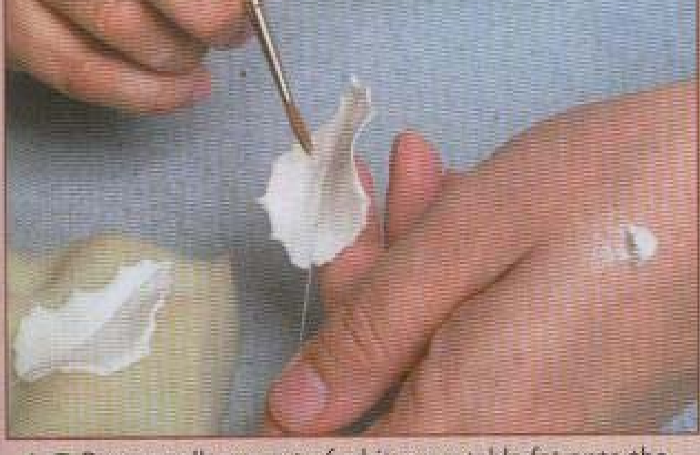
VARIEGATED HOLLY



8 Roll out white paste onto a grooved board. Cut out the holly leaf and insert a 26g wire. Dust both sides of the leaf with cornflour and place in the bottom half of the veiner. Press down firmly with the top half of the veiner.



9 Remove the leaf from the veiner and gently pinch each point around the edge (do not pinch too hard as you will create thorns not points).



10 Put a small amount of white vegetable fat onto the back of you hand. The heat of your hand will soften the fat and allow you to paint. Paint the edge of the leaf with brush strokes; work towards the edge all the way round. Leave for 10 minutes to allow the fat to firm up.

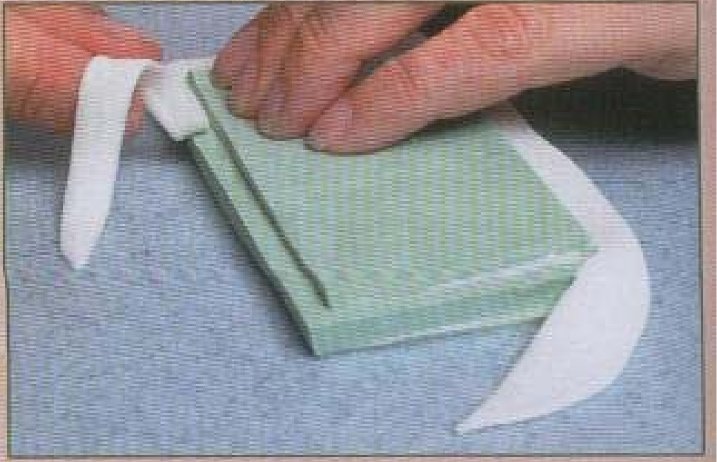


11 Paint the leaf with brush strokes from the centre vein out towards the edge with a mixture of holly leaf droplet colour and gum arabic glue (equal quantities). The painted fat part of the leaf will repel the colour and produce a natural looking variegation, leave to dry.

FESTIVE FLOWER SIDE DESIGN



12 Mix equal quantities of flowerpaste and sugarpaste together and roll out a strip of paste slightly bigger than the lid of the mould and about 1mm ($^1/_{16}$in) thick. Dust both sides of the paste with cornflour. Place into the bottom of the mould and press with your fingers to reveal the detail.



13 Place the lid on top of the paste and press down. Hold down the lid at the edges and remove any excess paste.



14 Remove the lid and carefully release the paste from the mould.



15 Use a cutting wheel to trim the excess paste. Paint the back of the piece sparingly with gum arabic glue and position onto the side of the cake.

TECHNIQUE

Painting

Paint the poinsettia and holly berries with a mixture of poinsettia and iso-propyl alcohol (do not put too much of the mixture on your brush as it can run). Use holly with rainforest and alcohol. Use ginko for the ivy and the stems of the snowdrops mixed with gum arabic glue and for the snowdrops use porcelina mixed with gum arabic glue. Finally add the dots in the centre of the poinsettia and the stamens on one of the snowdrops with baby maize mixed with iso-propyl alcohol.



16 Paint the poinsettia and holly berries. See Technique.

SEASON'S GREETINGS



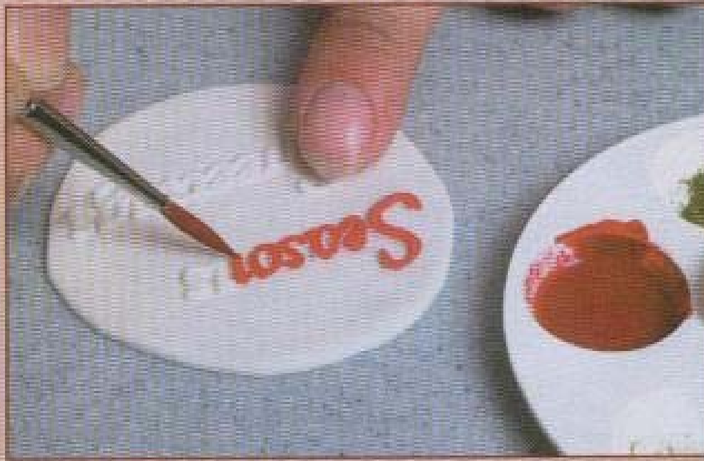
17 With the same paste used for the side design, roll out a circle of paste. Dust both sides of the paste with cornflour and place into the bottom of the mould.



18 Press the paste into the bottom of the mould until you can see the detail. Place the lid on top of the paste and press down. Hold down the edges and remove any excess paste. Remove the lid and carefully release the paste from the mould.



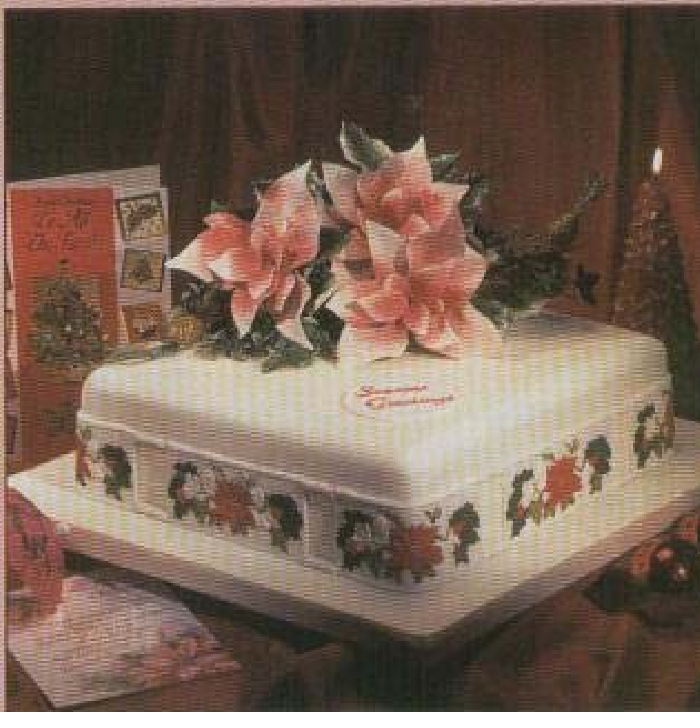
19 Use a cutting wheel to trim the excess paste. Place on a flat piece of foam to dry.



20 Paint the words Season's Greetings with a mixture of poinsettia dusting colour and iso-propyl alcohol and leave to dry.



21 Paint the back of the disc with gum arabic glue and carefully place onto the surface of the cake.

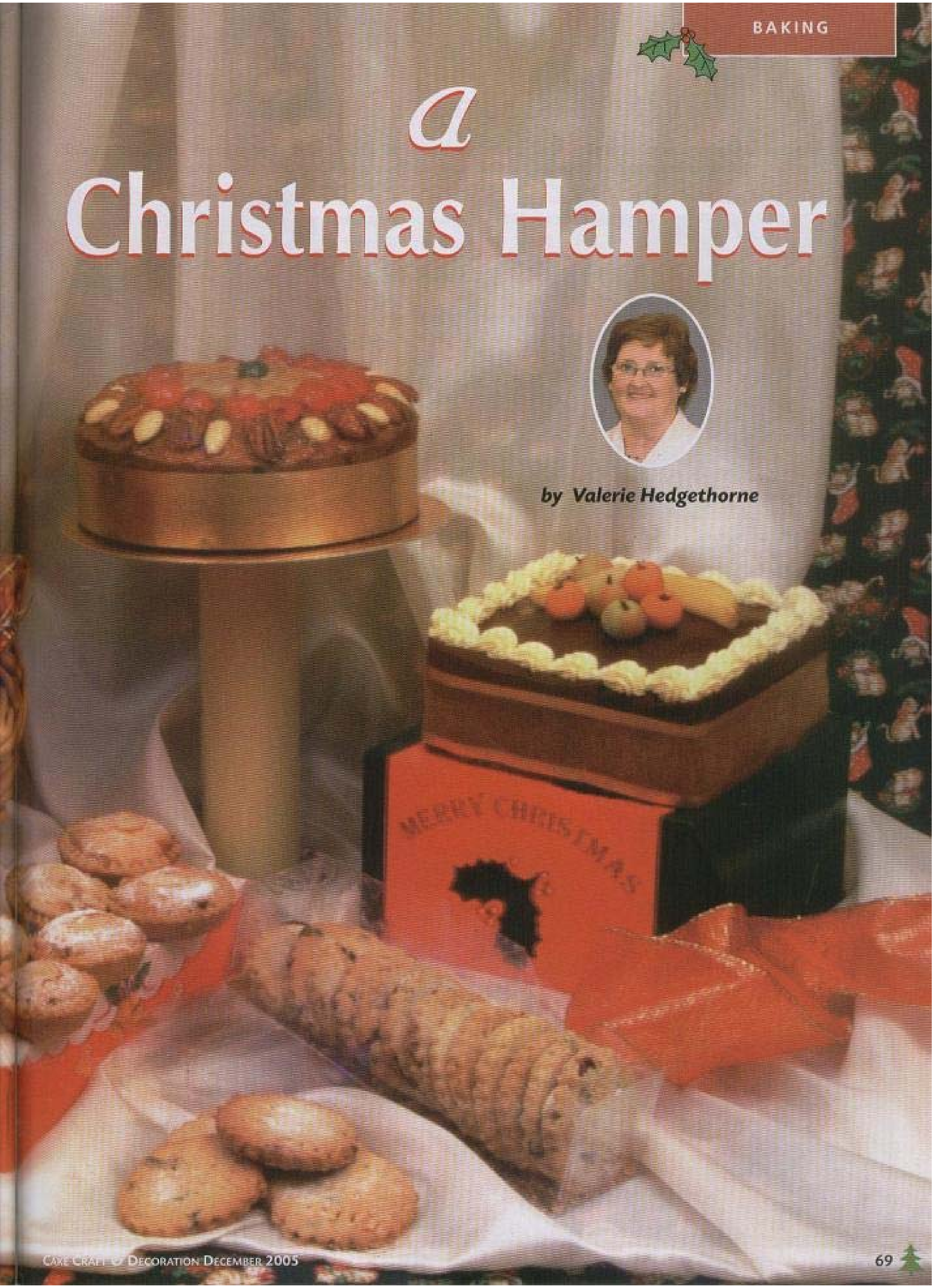




All the recipes here would be excellent additions to a Christmas hamper to give as a splendid present or to have as the main prize at a Christmas raffle. However, each item will make a most acceptable gift on its own, or just to keep for your own Christmas fare.

a Christmas Hamper

by Valerie Hedgethorne



Crystallised Fruit & Nut Cake

The look of this cake with its colourful fruit and nut decoration and shiny glaze makes it really special at Christmastime. However, the appearance is matched by its superb flavour, which really is excellent.

You will need a deep 18cm (7in) round cake tin.

Ingredients

175g (6oz) margarine
175g (6oz) caster sugar
3 large eggs
225g (8oz) plain flour
1 teaspoon mixed spice
225g (8oz) raisins
1 orange - rind and juice
25g (1oz) angelica - chopped
110g (4oz) blanched almonds - chopped
25g (1oz) crystallised ginger - chopped
1 tablespoon brandy

Topping

a selection of fruits and nuts e.g.
glacé cherries
glacé pineapple
whole blanched almonds
pecan nuts
2 tablespoons apricot jam or glaze

This keeps well for at least two weeks.

Method

1 Line the tin with greaseproof paper and grease it.

2 Heat the oven to Gas 1/150°C/275°F with the shelf in the centre.

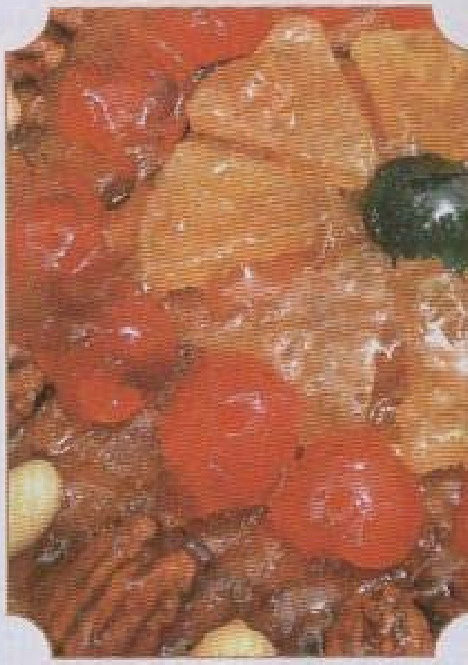
3 Place all ingredients in a large bowl and beat with a wooden spoon until well mixed, about 3-4 minutes.

4 Place in the tin and smooth the top with the back of the fingers dipped in milk.

5 Bake for $2\frac{1}{2}$ to 3 hours or until golden brown and firm in the centre. A fine skewer inserted in the centre should come out clean.

6 Leave to cool in the tin for 15 - 20 minutes before turning out.

7 When cold decorate with a pattern of fruits and nuts. I placed blanched almonds and pecans alternately around the outside edge, followed by a circle of halved glacé cherries. The final inner circle was triangles of glacé pineapple with a green glacé cherry in the centre. These can be varied as you wish.



8 Glaze: melt the apricot jam with 1 tablespoon water and sieve it. Heat it again and glaze whilst boiling to fix the decoration.

Note: Apricot glaze needs no sieving but should be used while boiling hot.



Tunis Cake

This attractive cake was a popular feature a few years ago, made commercially at Christmas. An orange-flavoured madeira cake is topped with a thick layer of chocolate, which shows off the border of butter icing. The marzipan fruits add a Christmas touch.

You will need a deep 15cm (6in) square tin (or an 18cm / 7in deep round one), a large piping bag and star tube and a ribbon.

Ingredients

Cake

175g (6oz) butter
175g (6oz) golden caster sugar
3 large eggs
150g (5oz) self-raising flour
50g (2oz) plain flour
25g (1oz) ground almonds
1 large orange

Topping

150g (5oz) good quality plain chocolate
1 tablespoon water
25g (1oz) unsalted butter

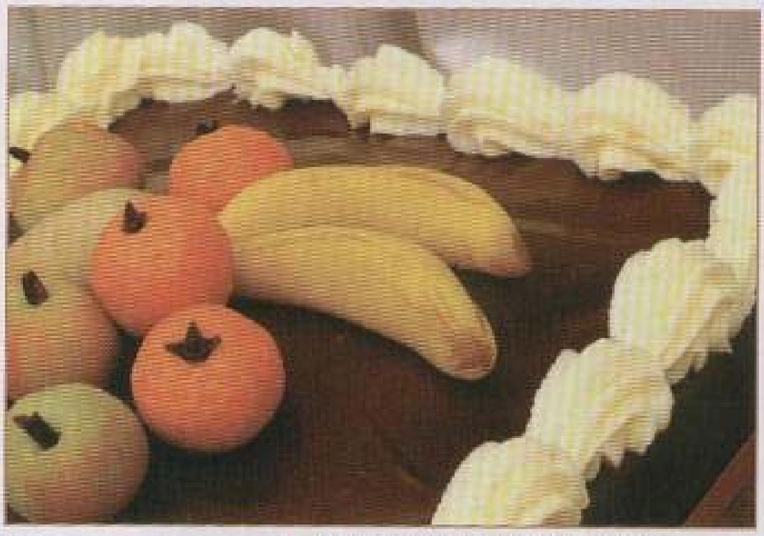
butter icing

50g (2oz) icing sugar
25g (1oz) butter
1 orange

marzipan fruits

110g (4oz) almond paste
Food colourings: yellow, red, green, brown

Method



1 Line the tin with greaseproof paper and grease it.

2 Heat the oven to Gas 3/170°C/325°F.

3 Cream together the butter and sugar. Gradually beat in the eggs. Fold in the flours and ground almonds with the grated orange zest and enough juice to give a fairly soft dropping consistency.

4 Put into the tin and smooth the top, making a slight hollow in the centre.

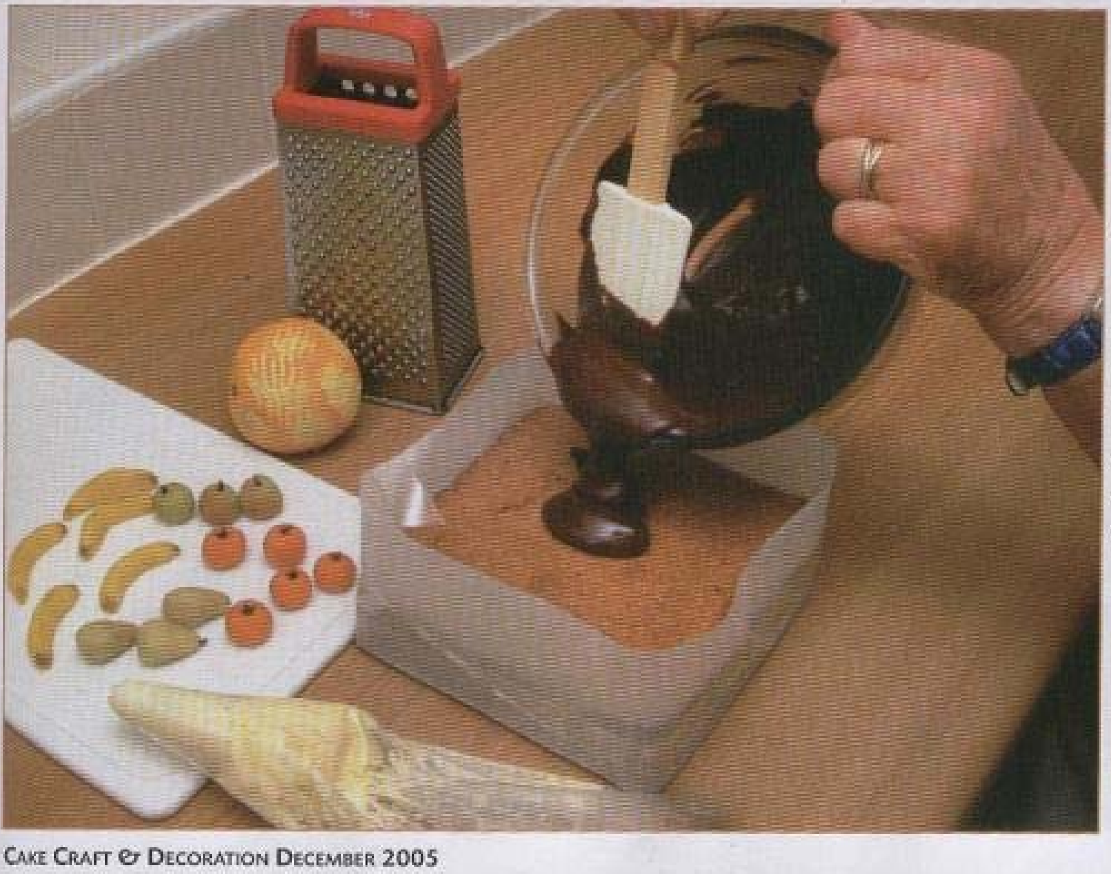
5 Bake for approximately 1 hour or until firm in the centre.

6 Cool for 10 minutes in the tin before turning out onto a cooling rack. Decorate when completely cold.

7 Chocolate topping: put the ingredients into a basin over a pan of hot water and stir to melt. Leave to cool.

8 Secure a piece of foil or Bake-O-Glide tightly around the cake extending at least 2.5cm (1in) above the top of the cake.

9 Pour the cooled chocolate icing over the top of the cake; tap the cake to get a smooth finish and leave to set. Remove the paper.



10 Make the butter icing: Cream together the icing sugar, butter, very finely grated orange zest and one tablespoon orange juice.

11 Pipe a shell border around the outside edge.

12 Make small marzipan fruits with the almond paste and colourings e.g. bananas, apples, pears and oranges. Use colours to paint the fruits to give a realistic effect. Place them in the centre of the cake. A ribbon gives a finishing touch.

Make sure to use chocolate with at least 70% cocoa butter.

Macaroon Topped Mince Tarts

Makes 12

Another delicious variation on the favourite mince pies, which makes them much more interesting to eat. The rich short pastry contains ground almonds, and the macaroon topping has an almond flavour. These are lighter to eat than the usual double crusted mince pies.

You will need a 12-hole patty tin and a fluted cutter.

Ingredients

25g (1oz) butter
25g (1oz) white fat
110g (4oz) plain flour
25g (1oz) caster sugar
25g (1oz) ground almonds
1 egg yolk
3 teaspoons water - approximately
3 tablespoons mincemeat

Topping

65g (2½oz) ground almonds
65g (2½oz) caster sugar
1 egg white
almond essence
12 flaked almonds

Method

1 Grease the tins. Heat the oven to Gas 5/190°C/375°F.

2 Make the pastry: rub the fats into the flour, add ground almonds and sugar. Separate the egg, reserve the white and mix the yolk into the flour mixture with the water to make a stiff dough.

3 Roll it out and cut out to line the tins.

4 Three quarters fill with mincemeat.

Topping: mix together the ground almonds and sugar then with a wooden spoon beat in the egg white and a few drops of almond essence.



5 Divide the mixture between the tarts and place a flaked almond on each.

6 Bake for approximately 20 minutes until golden brown.

7 Sprinkle with icing sugar.

These freeze well but are best if they are reheated in the oven after defrosting.



Cranberry & Almond Shortbread

Makes 12

Chopped almonds give shortbread biscuits a slight crunchiness, and the dried cranberries an added texture. They make a very nice gift when prettily presented, and are also useful to have when entertaining friends for coffee.

You will need two baking trays and a fluted cutter 6cm (2½in) diameter.

Ingredients

110g (4oz) butter
50g (2oz) caster sugar
175g (6oz) plain flour
25g (1oz) flaked almonds
25g (1oz) dried cranberries

Method

1 Chop the flaked almonds. Cream together the butter and sugar without beating. Work in 75g (3oz) of the flour, then the chopped almonds and the cranberries with the remainder.

2 Knead together and rest in the refrigerator for 15 minutes.

3 Meanwhile, heat the oven to Gas 3/170°C/375°F and grease the baking trays.

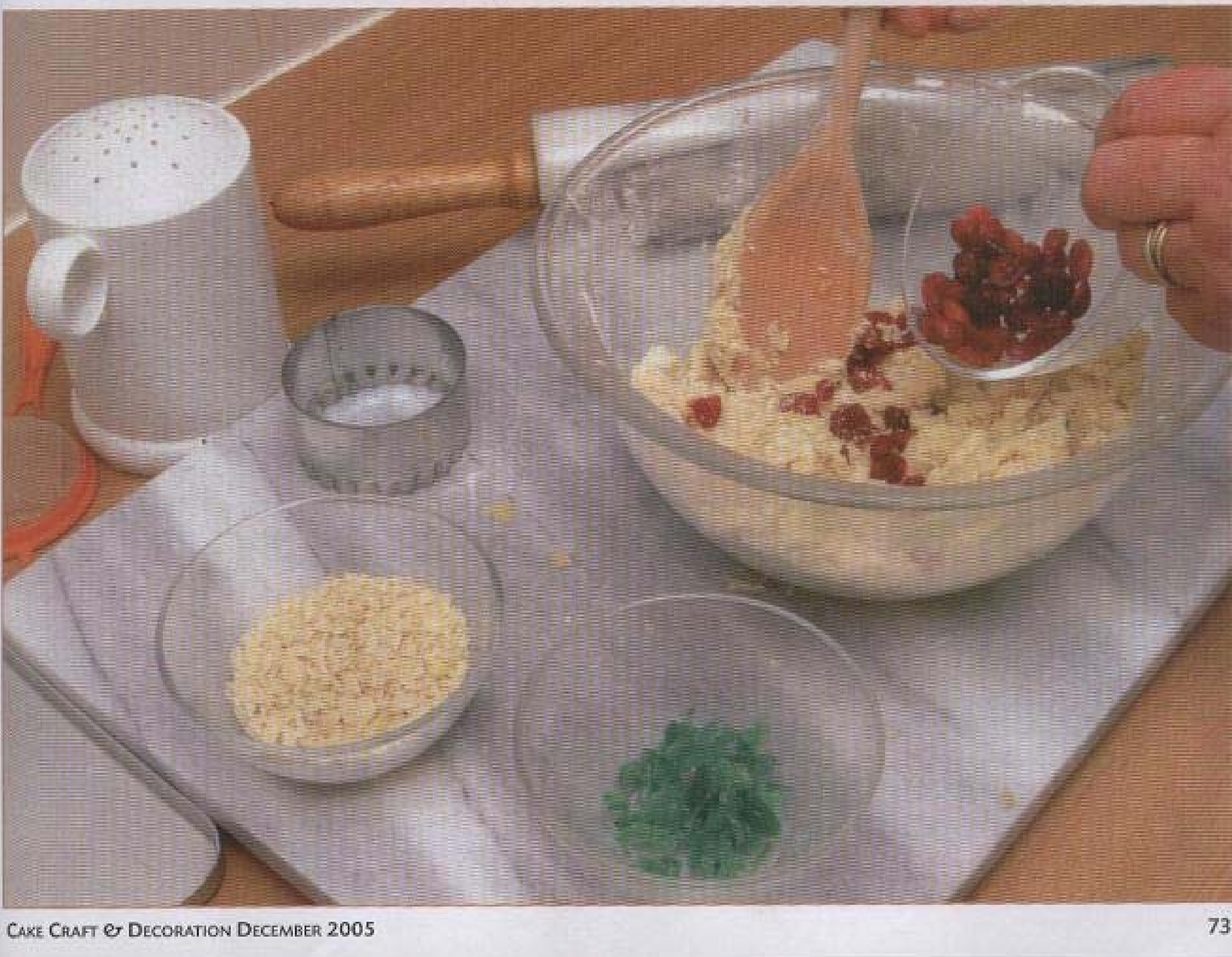
4 Roll out the dough about the thickness of a £1 coin and cut into rounds, re-rolling the trimmings.

5 Place on the baking trays, prick with a fork and bake approximately 15 - 20 minutes or until pale golden.

6 Dredge with caster sugar. Store in an airtight container until required.



For the best flavour use butter in these biscuits.



Edible Gifts

by Valerie Hedgethorne

There is something very special about giving a present, which you have made yourself. It shows much more thought and care than if you have just gone along to the supermarket and bought something which appears in all the shops.

A hamper (as seen on the Baking Pages) can be as large or as small as the occasion demands - containing from only four up to a dozen items.

Should you be going to stay with friends over the Christmas holiday this would be an excellent present to take, especially if you can find a suitable basket or other attractive container.

Those of you who are involved in organizing prizes for tombolas or raffles may find this is a good idea for one of the star prizes rather than just a basket of fruits.

Here are a few suggestions.

Cakes

The first two in this list appear in the Baking Pages.

- The crystallised fruit cake is an alternative to the very rich Christmas cake. It requires no decoration apart from the glazed fruit and nuts on the top and really looks 'Christmassy'.
- The Tunis Cake is a little unusual these days, but the orange-flavoured madeira cake and thick chocolate topping tastes good and is enhanced by the butter icing and marzipan fruits.
- Yule Log will not keep fresh as long as some other cakes, but is light and delicious. Chestnut purée is a nice addition to the chocolate filling.
- Panforte and stollen are two of the traditional cakes from abroad, and are popular here now.
- Novelty cakes are fun, such as snowman, postbox, candle etc. If they are covered in sugarpaste they keep well.
- Dundee cake - the semi-rich fruit cake with almonds baked on the top is a speciality of Christmas.
- Individual cakes. Excellent for a small hamper or for a present for someone living alone and are particularly welcome 10cm (4in) is a good size. Coated in sugarpaste and with a pretty Christmas decoration they always look attractive.

Mince pies

The traditional mince pies with a pastry top are always enjoyable.

Make a rich, short pastry, these keep better than those made with puff pastry.

There are many variations on the theme, and the macaroon-topped ones on the Baking Pages are a little special.

A firm favourite is the Viennese-topped recipe, which has appeared - by request - more than once in this magazine.



Mincemeat

Homemade mincemeat, which has brandy and other ingredients in it, is a welcome present for someone who likes to bake.

Shortbread - make this either in a large round, marked into sections, or use a decorative mould if you are lucky to have one. Alternatively make smaller round biscuits or fingers.

Christmas Pudding.

Make these well ahead, full of fruits and brandy. A round one looks particularly impressive. Give instructions for the cooking time on the day.

Sweets and petits fours

- Marzipan is always popular and can be used for stuffed dates or studded with walnuts or almonds. Marzipan fruits are very colourful.
- Truffles - with either dark or white chocolate those relying on chocolate as the main ingredient are best kept in the refrigerator and a note should be included to state this.

There are a variety of recipes and finishes.

Other sweets include fudge, coconut ice and peppermint creams.

A box of mixed hand-made sweets and petits fours are probably one of the most acceptable gifts.

Extra Items

Fruits in brandy, such as peaches, kumquats, plums and cherries.

Chutneys and pickles

Cranberry sauce

Brandy butter

Flavoured oils - garlic, chilli, or other herbs, in an attractive bottle

Pâté e.g. duck with orange, chicken liver with port

Gingerbread House

This is a spectacular present with children in mind. I made one to take with me one Christmas where there were young children in the family. They were so excited at seeing it and could hardly wait until the day when they were allowed to demolish it and eat the sweets!

WRAPPING AND DECORATING

A great deal of the pleasure for the recipient lies in the presentation of the gifts.

Give yourself time to think up ways of doing this and to buy the required boxes or containers and ribbons etc.

Containers, which are attractive in their own right and can be kept, are particularly good.

Pretty jam pot covers made from Christmas material cut out with pinking shears look good fastened with ribbon or tinsel.

Labels are important, not just to write your name and message, but perhaps to give information about the food. You could include the recipe or the main interesting ingredients. Advice on storing and "eat-by date" is useful.

Don't be hesitant to add bought items if you are short of time or you cannot make them yourself.

Wines and spirits are a welcome addition, particularly the fortified wines such as sherry or port at Christmas.

Perhaps this will have given you some ideas for your Christmas presents. I hope you will have pleasure making them, and the person who receives them will surely have pleasure too.

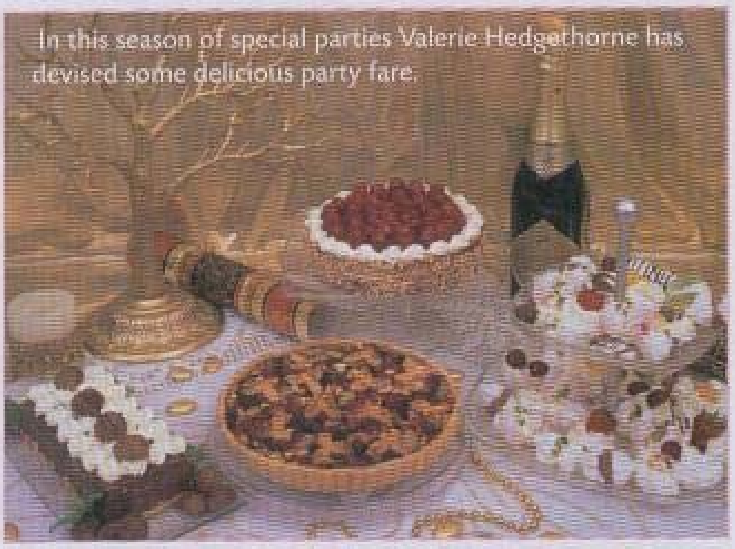
Coming in the next issue of

Cake

CRAFT & DECORATION

Your regular monthly magazine

New Year - New Beginnings



In this season of special parties Valerie Hedgethorne has devised some delicious party fare.



Ring the changes with this stylish winter wedding cake, made by Jeannean Howe-McCartin.



Nadene Hurst in her new 12 part series takes a look at popular crafts and transfers these into cake decorating techniques.

Mischievous teddies by Carol Deacon celebrate the New Year.



With the Pantomime season in full swing Marion Frost creates a cake for Cinderella.

Plus all your regular favourites

- *Food Facts*
- *Chatterbox reports on news and views*
- *Sweet Talk*

January Issue on sale
8th December 2005

Winter Wonderland of Cakes